



BB-0010-0004506

Seat No. _____

Third Year B. Physiotherapy Examination

March - 2021

Psychiatry

Faculty Code : 0010

Subject Code : 0004506

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) The maximum marks are 70.
(2) All questions carry 14 marks each.
(3) Attempt any five questions.

- 1** Define the following terms : (any **seven**)
- | | |
|-----------------------|---------------------|
| (a) Food science | (e) Smoke point |
| (b) Food chemistry | (f) Nutrition |
| (c) Food Physics | (g) Peptide Linkage |
| (d) Food microbiology | (h) Protein |
- 2** Define the term nutrients. Enumerate the nutrients classify them. Write brief note on function of food and factors affecting the food impact.
- 3** Define the terms density and temperature. Write a detailed note on the application of density & temperature in food industry.
- 4** Write short notes on any Two of the following:
- | | |
|----------------|-------------|
| (a) SOL | (d) GEL |
| (b) FOAM | (e) AEROSOL |
| (c) SUSPENSOID | |
- 5** Write a detailed note on Stability of colloidal systems and its applications in food industry.
- 6** Explain briefly the various stages of lipid extraction.

- 7 With the help of a neat diagram, Explain the structure of meat. What are the changes observed in the meat during cooking ? Moreover, explain the factors which affect the tenderization of meat.
- 8 Differentiate between Amylose and Amylopectin. Write a detailed note on Starch Granule. Moreover, Explain the effect of temperature and agitation on the starch.
-