

Roll No.

Total No. of Questions : 13]

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J-3312[S-1168]

[2037]

B.Sc.(HMCTT) (Semester - 1st)
FOOD MICROBIOLOGY AND NUTRITION
(B.Sc.(HMCTT)-105)/(HMT-105)

Time : 03 Hours

Maximum Marks : 75

Instruction to Candidates:

- 1) Section - A is **compulsory**.
- 2) Attempt any **Nine** questions from Section - B.

Section - A

Q1)

(15 × 2 = 30)

- a) What do you understand by the term Food? Give the functions of food in our body.
- b) What is the indication of spoilage of meat products?
- c) Which food items are the main sources of carbohydrates?
- d) Why our body needs minerals?
- e) What is shelf Life?
- f) What is Yeast?
- g) Name different food constituents.
- h) Name at least two preservation methods used in industrial preparation.
- i) What is small scale fermentation?
- j) What is food adulteration?
- k) What is food nutrition?
- l) Name at least two methods used for preserving fruits and vegetables.
- m) What is microbiology?
- n) Name at least two food related laws applicable in India.
- o) Define Steralization.

P.T.O.

Section - B

(9 x 5 = 45)

- Q2)** “Combination of certain foods in our diet increases their nutritional value”. Justify the statement, giving appropriate examples.
- Q3)** Why do we need to preserve fruits and vegetables? Briefly describe the methods you would adopt to preserve fruits and vegetables.
- Q4)** Write short note on Food adulteration.
- Q5)** Briefly describe how the terms Preservation and Chemicals related.
- Q6)** Briefly describe the relationship between Food and Nutrients.
- Q7)** List the points you will keep in mind while storing
- (a) Perishable foods
 - (b) Non-perishable foods
- Q8)** Write short note on the following:
- (a) Sources of food spoilage.
 - (b) Classification of foods based on the source.
- Q9)** What is the food production and consumption trends in North India?
- Q10)** Write a note on the methods used to preserve meat products.
- Q11)** Food adulteration laws are not strongly implemented in India. Comment.
- Q12)** What is the use of microbes in food?
- Q13)** Write a note on the effect of heating on food products.

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