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Total No. of Pages : 01

Total No. of Questions : 08

BHMCT (Sem.-I)
FOOD SCIENCE & NUTRITION-I
Subject Code : BH-101
M.Code : 14501

Time : 2 Hrs.

Max. Marks : 15

INSTRUCTIONS TO CANDIDATES :

1. Attempt any FIVE question(s), each question carries 3 marks.

1. Emphasising the effects of cooking on carbohydrates write a short note on gelatinisation and retrogradation.
2. Classify fats and oil on the basis of the origin and their degree of saturation.
3. Write a short note on the basic structure and properties of Proteins.
4. Define the terms Health, Nutrition and Nutrients.
5. “Dietary fibre plays an important role in maintaining ones health”. Explain how?
6. Explain in detail the factors affecting the energy requirements of an individual.
7. Classify fats and oils. Mention its dietary sources and functions. Write a note on cholesterol.
8. Explain in detail the importance of water in maintaining health of an individual. Also mention the sources both visible and invisible.

Note: Any student found attempting answer sheet from any other person(s), using incriminating material or involved in any wrong activity reported by evaluator shall be treated under UMC provisions.

Student found sharing the question paper(s)/answer sheet on digital media or with any other person or any organization/institution shall also be treated under UMC.

Any student found making any change/addition/modification in contents of scanned copy of answer sheet and original answer sheet, shall be covered under UMC provisions.