Subject: Food Science   **M.M: 70**

Class: HSP-I   **Time: 3 hrs.**

General Instructions:

There are 25 questions.

- Question No. 1 to 6 Very short Questions of 1 mark each.
- Question No. 7 to 13 Short answer Questions of 2 marks each.
- Question No. 14 to 15 case study and picture based questions of 3 marks each.
- Question No. 16 to 21 Long Questions – I of 4 marks each.
- Question No. 22 to 25 Long Questions - II of 5 marks each

Q 1.   What is Malnutrition?

Q2.   Name the food product in which galatose is present.

Q3.   What is shelf life?

Q4.   Give one example of natural dehydration.

Q5.   What is blanching?

Q6.   What is the best food for infants?

Q7.   Physical ill health leads to mental ill health. Give example.

Q8.   Name different types of proteins.

Q9.   Name a few fruits and vegetables which can be preserved by sun drying.

Q10.   Give two examples of changes in food product by enzymes.

Q11.   What do you mean by a satiate food?

Q12.   Why is requirement of protein less in female than males?

Q13.   What points you should consider while selecting and purchasing canned food?

Q14.   Explain with the help of a diagram 'Germination'.

Q15.   What do you mean by standardized mark. Describe different types of marks with the help of diagram.

Q16.   "A healthy mind lives in a healthy body". Explain.

Q17.   Differentiate between fat and oil.

Q18. Which chemical preservative is used in the preparation of jams. How and why?

Q19. How does income group affect meal planning?

Q20. What are "convenient foods". Make a list of such foods in your home. What precaution would you take in their storage ?

Q21. Write advantage of buying products bearing standardized mark given by Bureau of Indian standard (BIS).

Q22. Write in detail the physical function of food.

Q23. What is the function of carbohydrate in our body? What are the effects of its deficiency?

Q24. "Nutritional requirement of a family can be met by meal planning". Mention six points referring to this statement.

Q25. How would you retain nutrients during cooking?