

May 2019
08/05/19

Duration: 2.5 hrs.

Total Marks: 75

- N.B:1.** All questions are compulsory.
2. Figures to the right indicate marks.
3. Draw neat and labeled diagrams wherever necessary.

- Q. 1)** (A) What is food contamination? Explain the microbial spoilage in Milk products. (7)
OR
 (A) Explain microbial spoilage in Meat & Meat Products. (7)
 (B) Describe Types of Freezing. Add a note on effect of freezing on nutritive value of food. (8)
OR
 (B) What is Adulteration? Add a note on any 7 common food adulterant used & ways to detect them. (8)
 (C) Attempt any ONE of the following: (5)
 (i) Explain the microbial spoilage in vegetables & Fruits.
 (ii) Write a note on Drying as a method of preservation.
- Q. 2)** (A) Describe Types of Menu. (7)
OR
 (A) Describe Personal Hygiene. (7)
 (B) Explain different types of service management styles of food service. (8)
OR
 (B) Describe different types of kitchen. (8)
 (C) Attempt any ONE of the following: (5)
 (i) Classification of Food service operation.
 (ii) Types of Menu presentation.
- Q. 3)** (A) Explain the short term & long-term effect of training on muscles. (7)
OR
 (A) Describe suitable exercise program for diabetic patient. (7)
 (B) Explain the Body composition with respect to Carbohydrates, protein & minerals. Add a note on their significance. (8)
OR
 (B) Explain the Physiology of cardiovascular system. (8)
 (C) Attempt any ONE of the following: (5)
 (i) What are the factors influencing body composition? Explain any four.
 (ii) Give the significance of Fats.
- Q.4)** Attempt Any THREE of the following: (15)
 (i) Write a note on spoilage in sea food.
 (ii) Write a note on Pasteurization & Blanching.
 (iii) Write a note on Storage & Inventory.
 (iv) Write a note on Standards of food safety & sanitation.
 (v) Give the difference between Aerobic & anaerobic exercises with examples.
 (vi) Write a note on Sprain & Strain.
