

VPM's B. N. Bandodkar College of Science Thane
Interdisciplinary Sciences S.Y.B.Sc; Course-USIDHSI1
Semester IV - 2016-17

Total Marks: 75

Duration: 2 ½ Hrs.

N.B 1. All questions are compulsory.

2. Figures to the right indicate marks.

3. Draw neat and labeled diagram wherever necessary.

Q.1) Give an account of the following

(A) Explain the functions of Proteins with its Chemical Classification. (7)

OR

(A) Explain the Processing of Milk (7)

(B) Give the Classification of Saccharides and Lipids (8)

OR

(B) Explain in detail Poultry Processing (8)

(C) Attempt any ONE of the following (5)

i) Artificial Sweeteners

ii) Give the flow chart for Fruits and Vegetable Processing

Q.2 Give an account of the following

(A) i) Sautéing ii) Steaming (7)

OR

(A) i) Baking ii) Poaching (7)

(B) Short notes i) Braising ii) Dry Heat Cooking (8)

OR

(B) Benefits of Moist and Dry heat cooking methods (8)

(C) Attempt any ONE of the following (5)

i) Grilling

ii) Boiling – a moist heat cooking method

Q.3) Give an account of the following

(A) Preservation at Low temperature (7)

OR

(A) i) Asepsis ii) Clarification (7)

(B) Short notes i) Coloring agents ii) Anti caking agents (8)

OR

(B) Food Irradiation and explain its negative aspects (8)

(C) Attempt any ONE of the following (5)

i) Difference between Slow and Quick freezing

ii) Short Note- Drying

Q.4 Attempt any THREE of the following: (15)

i) Vitamins and Minerals

ii) Give Abbreviations- i) EFA ii) GRAS iii) CMC iv) A.A v) MUFA

iii) Difference between deep frying and shallow frying

iv) Stewing v) Need of food additives vi) Health benefits of Fermented Foods
