

B.H.M.C.T. SEM-III (2010 COURSE) : SUMMER - 2018

SUBJECT: CATERIN SCIENCE-II

Day: **Saturday**
Date: **28/04/2018**

S-2018-2149

Time: **02.00 PM To 05.00 PM**
Max Marks: 80

N.B.:

- 1) All questions are compulsory.
 - 2) Figures to the right indicate full marks.
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Q.1 Answer **ANY EIGHT** form the following: **(16)**

- a) Define the term Gel with example.
- b) Define the term Therapeutic diet.
- c) What is smoking point of oils?
- d) Write short note on Browning reaction.
- f) Define 'Nutrition' and 'Balanced diet'.
- g) Define food additives.
- h) State effect of heat on cereals.
- i) Enlist foods to be avoided in diabetes.
- j) Give two protein rich recipes.
- k) Give scientific name of Vitamin B12 and B1.

Q.2 Answer **ANY FOUR** form the following: **(16)**

- a) Give two recipes for breakfast for person with hypertension.
- b) Explain the relation of health and Nutrition.
- c) Discuss food pyramid with five food groups.
- d) Write short note on Vitamin A deficiency.
- f) Write short note on Rancidity of oil and how it is prevented.

Q.3 Answer **ANY TWO** form the following: **(16)**

- a) Plan a menu for Cardiac patient with dietary guidelines.
- b) Explain the effects of heat on CHO, Fats and Proteins.
- c) Write short note on deficiency and excess of fat intake and its effect on health.

Q.4 Answer **ANY FOUR** form the following: **(16)**

- a) Write short note on Flavoring and raising agents.
- b) List the foods to be avoided and recommendations in a) Liver disorders and b) Diarrhea
- c) Write the various functions of Carbohydrates.
- d) What are the general functions of minerals in human body?
- f) Discuss the importance of Dietary Fiber.

Q.5 Answer **ANY TWO** form the following: **(16)**

- a) Plan a Diet for diabetic patient with dietary guidelines.
- b) How to prevent nutrient losses from food write ideal methods of food.
- c) Explain the importance of proteins in diet mention two protein rich recipes.

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