DAY — **15** SEAT NUMBER | | | | | | |

2025	III	03	1100	**J-360**	(E)

FOOD SCIENCE AND TECHNOLOGY (62)

Time : 3 Hrs. **(8 Pages)** **Max. Marks : 70**

Note : *(1) All questions are compulsory.*

(2) Draw neat and labelled diagrams wherever necessary.

(3) Figures to the right indicate full marks.

(4) Start a new question from a new page.

Q. 1. **(A)** Rewrite the sentences by selecting the most appropriate answers from the alternatives given below : (6) **[18]**

(i) Overheating results in_____ of meat.

(a) softening

(b) shrinkage

(c) whitening

(d) hardening

(ii) While preparing fruit juice, we should select _____ .

(a) Unripe fruit

(b) Mature and ripe fruit

(c) Overripe fruit

(d) Decayed fruit

(iii) Food which is injurious to health is_____ food.

(a) safe

(b) unsafe

(c) nutritious

(d) healthy

(iv) Food Service Industry personnel does not include_____ .

(a) Waiter

(b) Customer

(c) Supervisor

(d) Manager

(v) Cake is baked at _____ temperature.

(a) 100°C

(b) 120°C

(c) 170°C

(d) None of the above

(vi) Eating balanced food and having normal utilization of nutrients leads to _____ .

(a) Nutritional Deficiency

(b) Over-nutrition

(c) Obesity

(d) Normal nutritional status

(B) Match the words from the following Groups 'A' and 'B' : (6)

Group 'A'		Group 'B'	
(a)	Kills bacteria in milk	(1)	Lemon drops
(b)	Shell fish	(2)	Pasteurization
(c)	Hard candy	(3)	Aesthetic Balance
(d)	Edible oil	(4)	Healthy and nutritious
(e)	Colour	(5)	Crabs
(f)	Soup	(6)	Argemone oil
		(7)	Sports drink

(C) Answer the following questions as directed : (6)

(i) Unscramble the underlined word:

N A C E S I is a milk protein.

(ii) Identify the odd word :

(a) Gelatin (b) Pectin

(c) Eggs (d) Agar-agar

(iii) State whether true or false :

Water intake in constipation condition should be at least 1.5 liters.

(iv) By considering the first correlation complete the second correlation :

Sawdust : Chilli powder

Chicory : _____

(v) Name the word with the help of clue:

Clue : It contains various spices in one box.

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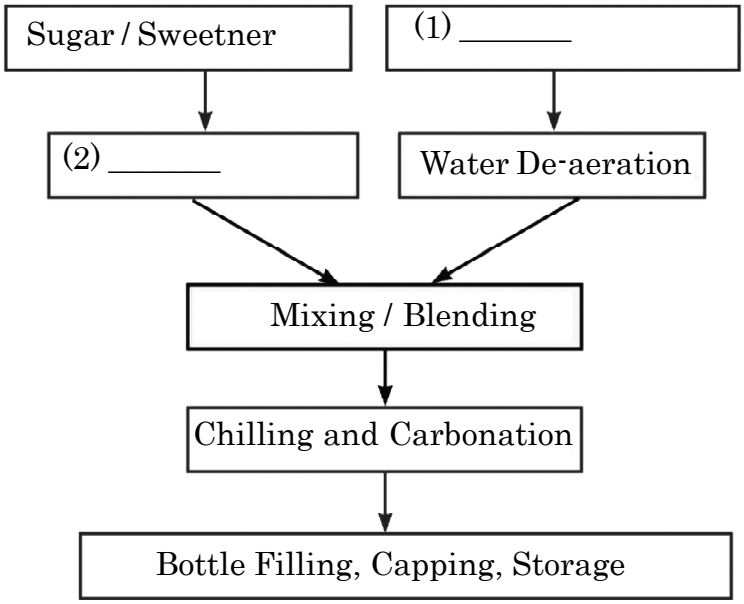
(vi) Who am I :

Clue : I am an alcoholic drink, made up of grapes.

Q. 2. (A) Answer Any Six of the following : (12) **[16]**

(i) Complete the flow chart of carbonated beverages.



(1) _____ (2) _____

(ii) Write the different sources of protein in our diet.

(iii) Enlist different milk products in our diet.

(iv) Write about Sports drink.

(v) Explain types of wheat flour.

(vi) Write a note on anthropometry method.

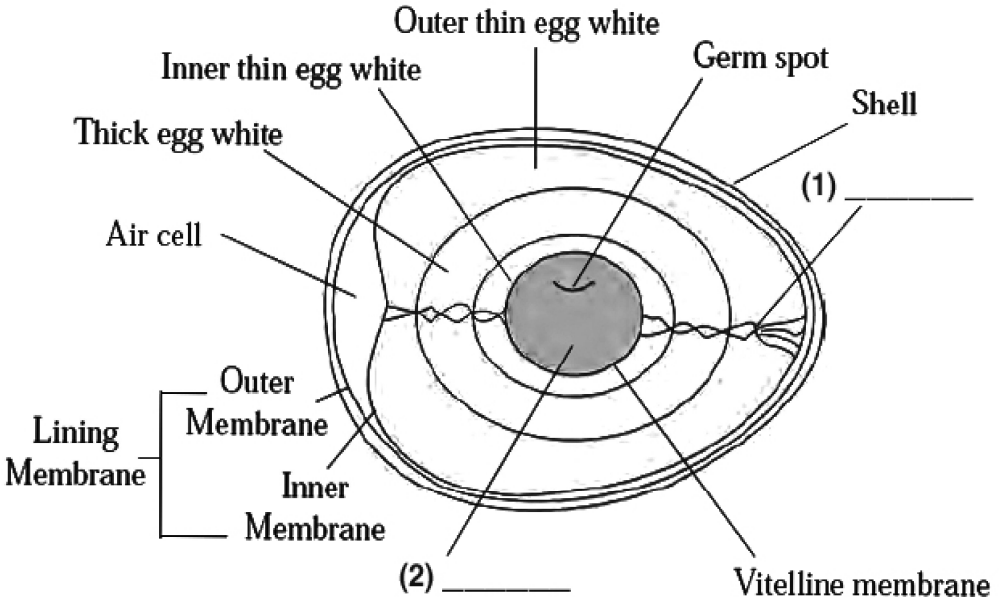
(vii) Which foods are to be avoided in obesity?

(B) Answer the following questions in short (Any TWO) : (4)

(i) Define-Fermentation.

(ii) Food service industry personnel with their job description (any two).

(iii) Label the following diagram :



(1) _____ (2) _____

Q. 3. **(A)** Answer the following questions in short (Any FOUR) : (12) **[18]**

(i) Write the classification of beverages.

(ii) Identify the bake wares used for bakery products :

(a) _____



(b) _____



(c) _____



(iii) Write about Caramel, Toffee, and Fudge.

(iv) Write any three methods of food waste disposal.

(v) Define malnutrition and explain its types.

(B) Write answers of the following (Any TWO) : (6)

(i) Write any three functions of egg in cookery.

(ii) Identify the following object and write about it:



(iii) Write a note on Bureau of Indian Standards (BIS).

Q. 4. Attempt the following questions : **[18]**

(Three sub-questions of six marks each and each has an option.)

(A) (i) Explain the composition of milk in detail. (6)

OR

(ii) Name all the methods of fish processing. Write any two of them in detail.

(B) (i) Define adulteration. Give its causes and explain its types. (6)

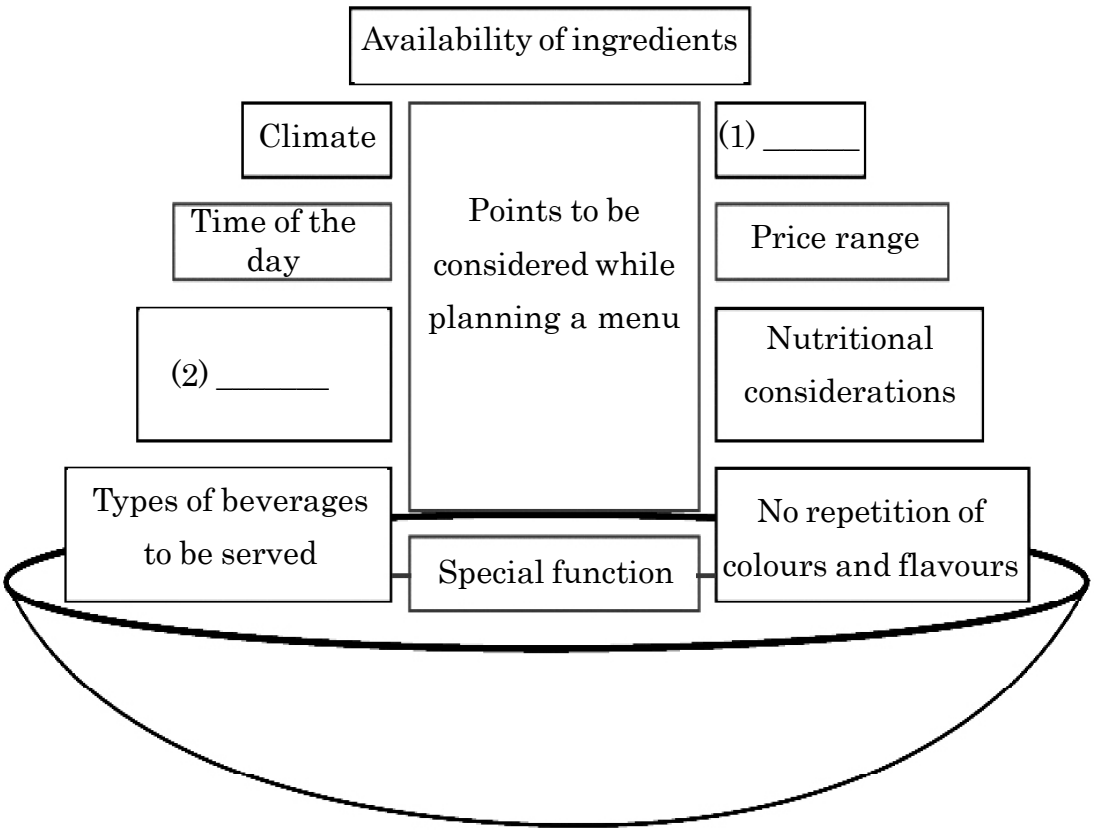
OR

(ii) Explain the remedial measure and diet for a diabetic patient.

(C) (i) (a) What is menu balancing? (1)

(b) Give its types. (3)

(c) Complete the following diagram: (2)



(1) _____ (2) _____

OR

(ii) Write the ingredients of white gravy and explain its preparation, usage and storage. (6)

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