

D - 371

Total No. of Pages : 3

Seat No.	
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B.F.T.M. (Part - I) (Semester - II) Examination, April - 2017**INTRODUCTION TO FOOD SCIENCE - II****Sub. Code : 57287****Day and Date : Thursday, 27 - 04 - 2017****Total Marks : 50****Time : 02.30 p.m. to 04.30 p.m.**

- Instructions :**
- 1) All questions are compulsory.
 - 2) Figures to the right indicate full marks.
 - 3) Draw a neat labelled diagram wherever necessary.

Q1) Choose the correct alternative from given choices : [10]

- a) Apricots, peach & plumes comes under _____ category of fruits.
- | | |
|-------------|-------------|
| i) Pomes | ii) Melon |
| iii) Drupes | iv) Berries |
- b) Principal acids present in grapes are _____ acid.
- | | |
|-------------|-----------------|
| i) Malic | ii) Tartaric |
| iii) Citric | iv) Both i & ii |
- c) Bromelin enzyme present in fresh juice of _____.
- | | |
|-------------|----------------|
| i) Papaya | ii) Watermelon |
| iii) Banana | iv) Lime |
- d) Sauerkraut is a fermented product of _____.
- | | |
|--------------|-----------------|
| i) Eggplant | ii) Cauliflower |
| iii) Cabbage | iv) Carrot |

P.T.O.

- e) Pungency in onions is due to _____ compounds.
- Nitrogen
 - Carbon
 - Phosphorous
 - Sulphur
- f) _____ are obtained by steam distillation of ground spices.
- spice oils
 - oleoresins
 - Resins
 - Both ii & iii
- g) _____ is a king of spices.
- Cardamom
 - Black pepper
 - Clove
 - Nutmeg
- h) _____ is richest source of vitamin C.
- Papaya
 - Banana
 - Amla
 - Grapes
- i) Colouring matter of _____ is due to the pigment curcumin.
- Turmeric
 - Cardamom
 - Cinamon
 - Clove
- j) Soluble coffee is marketed as _____ coffee.
- Instant
 - Table
 - Freeze dried
 - Both i & iii

Q2) Answer the following (any two) :

[20]

- Give classification of fruits & explain citrus fruits & melons.
- Define vegetables. Write in detail about canning of Tomato.
- What do you mean by spices & explain any 3 major spices.

Q3) Solve the following (any four) :

- a) Comment on role of spices in cookery.
- b) Explain soft drinks.
- c) Write about processing of coffee.
- d) Write a detailed note on root vegetables.
- e) Describe fruit vegetables & cucurbits.
- f) Elaborate composition & nutritive value of fruits.



Seat No.	
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D - 370
Total No. of Pages : 2

B.F.T.M. (Part - I) (Semester - II) (Theory) Examination, April - 2017
COMMUNICATION AND SOFT SKILLS (Paper - II)
Sub. Code : 57286

Day and Date : Wednesday, 26 - 04 - 2017

Total Marks : 50

Time : 02.30 p.m. to 04.30 p.m.

- Instructions :**
- 1) All questions are compulsory.
 - 2) Figures to the right indicate full marks.

Q1) Multiple choice question :

[10]

- a) _____ is more natural & immediate.
 - i) Oral communication
 - ii) Written communication
 - iii) Reading
 - iv) Both ii and iii
- b) _____ is a conference or a meeting or discussion or a training programme.
 - i) Seminar
 - ii) Presentation
 - iii) G.D.
 - iv) Both iii and ii
- c) Public speaking consist of _____.
 - i) Oratory
 - ii) use of gesturres
 - iii) Developing relationships with the audience
 - iv) i, ii, iii
- d) _____ in volues problem soluing, changing & assisting the individuals to learn new way of adjusting to new life style.
 - i) Negotiation
 - ii) Pursuation
 - iii) Diet Counselling
 - iv) Both i and ii
- e) _____ theory focus on examing of current Behaviour & learning new ones.
 - i) Reality
 - ii) Rotional Emotive
 - iii) Behavioural
 - iv) Psycho-Educational

P.T.O.

- f) Ethical business communication primary function in to send and receive message in a _____ manner.
- i) Neutral
 - ii) Non-offensive
 - iii) Passive
 - iv) i and ii both
- g) A key to successful G.D. in _____
- i) Power of expression
 - ii) Knowledge of subject
 - iii) Leadership
 - iv) All i, ii, iii
- h) An interview is a formal _____ in which a person or persons question.
- i) Meeting
 - ii) discussion
 - iii) negotiation
 - iv) Conversation
- i) _____ is a face-to-face virtual meeting.
- i) Video-conferencing
 - ii) Web cast
 - iii) Conference
 - iv) Both ii and iii
- j) Body language is greatly in fluenced by _____.
- i) Posture
 - ii) Standing
 - iii) grooming & Chothing
 - iv) i, ii, iii

Q2) Answer the following (any two) :

[20]

- a) Define interviews and explain different types of interviews.
- b) Explain in detail the various stages in preparation of speech.
- c) Define counselling and explain different theories for diet counselling.

Q3) Answer the following (any four) :

[20]

- a) Explain the guidelines for effective ethical communication.
- b) What are essentials for effective group discussion.
- c) Write a note on public communication.
- d) Write a note on web cast.
- e) What are advantages of video conferencing.
- f) Eplain profile of a good speaker.



Seat No.	
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B.F.T.M. (Part - I) (Semester - II) Examination, April - 2017
PRINCIPLES OF FOOD PREPARATION & PRESERVATION
(New Syllabus) (Paper - II) (Theory)
Sub. Code : 57288

Day and Date : Friday, 28 - 04 - 2017

Total Marks : 50

Time : 02.30 p.m. to 04.30 p.m.

- Instructions:
- 1) All questions are compulsory.
 - 2) Figures to the right indicate full marks.
 - 3) Draw neat labelled diagram wherever necessary.

Q1) Choose the correct alternative from following

[10]

- i) Partial removal of water is known as _____.
 - a) Drying
 - b) Dehydration
 - c) Concentration
 - d) None
- ii) Low dose radiation application is known as _____.
 - a) Radicidation
 - b) Radurization
 - c) Radapperization
 - d) None
- iii) GMP is _____.
 - a) Goods making practices
 - b) Good manpower practices
 - c) Good manufacturing practices
 - d) Good man power
- iv) Resistance heating is also termed as _____.
 - a) ohmic heating
 - b) dielectric heating
 - c) infrared heating
 - d) none

P.T.O.

- v) Air lift dryer found useful in England for drying of _____.
a) sweet potato granules
b) potato granules
c) onion granules
d) beet granules
- vi) _____ mpa pressure is needed to destroy micro organisms in high pressure processing.
a) 16
b) 40
c) 160
d) 65
- vii) _____ rays have much greater penetrating power.
a) Gama
b) U.V.
c) Cosmic
d) Radiowaves
- viii) _____ drying method is complete dependence on weather
a) Spray
b) Sun
c) Vacuum sheft
d) Rotary
- ix) Ionising eadiations are measured in terms of _____.
a) Kilorad
b) Megarad
c) Both a & b
d) None

x) Radiation of food is considered to be means of _____.

- a) Cold sterilization
- b) Cold pasteurization
- c) Canning
- d) Heating

Q2) Answer the following (any two) [20]

- i) Define irradiation classify irradiation & add a note on microwaves.
- ii) Define hygiene. Explain sources of microbial contamination within body.
- iii) What do you mean by dielectric preservation. Explain its theory & equipment. Give its advantages.

Q3) Answer the following (any four) [20]

- i) Comment on Drum drying system
- ii) Give applications of food irradiation in short
- iii) Draw neat labelled diagram of spray dryer
- iv) State difference between dielectric, ohmic & infrared heating
- v) Comment on general hygiene practices
- vi) What is the principle of sun drying.



Seat No.	
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B.F.T.M. (Part - I) (Semester - II) Examination, April-2017**HUMAN PHYSIOLOGY - II****Sub. Code : 57289****Day and Date : Saturday, 29 - 04 - 2017****Total Marks : 50****Time : 02.30 p.m. to 04.30 p.m.**

- Instructions:**
- 1) All questions are compulsory.
 - 2) Figures to the right indicate full marks.
 - 3) Draw neat diagrams wherever needed.

Q1) Choose the correct answer from the given choices.**[10]**

- i) The innermost layer of kidney from outside is _____.
 - a) Medulla
 - b) Capsule
 - c) Cortex
 - d) None
- ii) Salivary amylase hydrolyses starch into _____.
 - a) Maltose
 - b) Maltose & Dextrin
 - c) Dextrin
 - d) None
- iii) Urea synthesis occurs in _____.
 - a) Liver
 - b) Kidney
 - c) Pancreas
 - d) None
- iv) Glucocorticoids are secreted by _____.
 - a) Pancreas
 - b) Thyroid gland
 - c) Adrenal Gland
 - d) Parathyroid gland
- v) Deficiency of ADH/ vasopresin leads to _____.
 - a) Addison's disease
 - b) Diabetes mellitus
 - c) Diabetes incipidus
 - d) None
- vi) The fluid present in cavities of brain and spinal cord is _____.
 - a) Matrix
 - b) Pleural fluid
 - c) Cerebro spinal fluid
 - d) None

P.T.O.

Seat No.	
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B.F.T.M. (Part - I) (Semester - II) Examination, May - 2017

FOOD CHEMISTRY - II

Sub. Code : 57290

Day and Date : Tuesday, 02 - 05 - 2017

Total Marks : 50

Time : 02.30 p.m. to 04.30 p.m.

- Instructions :**
- 1) All questions are compulsory.
 - 2) Figures to the right indicate full marks.
 - 3) Draw neat diagrams wherever needed.

Q1) Select the correct alternative from given choices:

[10]

- a) _____ is trace mineral.
 - i) Fluorine
 - ii) Manganese
 - iii) Zink
 - iv) Sulphur
- b) _____ mineral is absorbed by amino acid tyrosine to form Thyroxin hormone.
 - i) Iron (Fe)
 - ii) Chlorine (Cl)
 - iii) Iodine (I)
 - iv) Manganese (Mn)
- c) a_w of pure water is _____.
 - i) 2
 - ii) 1
 - iii) 3
 - iv) 0
- d) _____ mineral regulate acid-base & osmotic pressure in human body.
 - i) K & Na
 - ii) Cl
 - iii) Mg & Ca
 - iv) I
- e) Water content in fruits & vegetables is _____.
 - i) 80-87%
 - ii) 80-90%
 - iii) 9-14%
 - iv) 70-75%

P.T.O.

- f) 1 gm carbohydrate provides _____.
i) 4 Kcal ii) 4 cal
iii) 6 Kcal iv) 6 cal
- g) Leavening agent used in making bread is _____.
i) Baking powder ii) Yeast
iii) Baking Soda iv) None of these
- h) Full form of BMR is _____.
i) Basic Metabolic Rate ii) Basal Metabolic Rate
iii) Basal Meter Rate iv) Basal Metric Rate
- i) _____ improves ripening of banana.
i) Ethylene ii) Methylene
iii) Both i) & ii) iv) None of these
- j) Restoration of nutrients removed in processing of food grains is called as _____.
i) Food fortification ii) Food Enrichment
iii) Both i) & ii) iv) None of these

Q2) Answer the following: (any two)

[20]

- a) Write a note on micro minerals essential for human body.
- b) Explain factors affecting BMR.
- c) Elaborate following food additives in detail:
 - i) Antioxidant
 - ii) Leavening agents
 - iii) Emulsifying agents
 - iv) Food enrichers
 - v) Food fortifiers

Q3) Solve the following: (any four)

- a) Explain functions of water in human body.
- b) What are class II preservatives? Explain any two in details.
- c) Elaborate calcium mineral and its dietary uses.
- d) Write about classification of food on the basis of water.
- e) Explain functions of food additives.
- f) Explain Iodine.



Seat No.	
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B.F.T.M. (Part - I) (Semester - II) Examination, May - 2017

FUNDAMENTALS OF FOOD MICROBIOLOGY - II

Sub. Code : 57291

Day and Date : Wednesday, 03 - 05 - 2017

Total Marks : 50

Time : 02.30 p.m. to 04.30 p.m.

- Instructions :**
- 1) All questions are compulsory.
 - 2) Figures to the right indicate full marks.
 - 3) Draw a neat labelled diagram wherever necessary.

Q1) Choose the correct alternative from given choices:

[10]

- a) Agar is derived from _____.
 - i) Staphylococcus aureus
 - ii) Gelidium Carneum
 - iii) Blue-green algae
 - iv) Red algae
- b) Which of the following is a basic stain?
 - i) Nigrosine
 - ii) India Ink
 - iii) Picric acid
 - iv) Methylene blue
- c) The chance method is used for _____ staining.
 - i) Cell wall
 - ii) Capsule
 - iii) Cell membrane
 - iv) Flagella
- d) _____ bacteria possess acid-fastness property.
 - i) Thycobacterium
 - ii) E.Coli
 - iii) Streptococcus
 - iv) Salmonella
- e) The cell wall of Gram-negative bacteria contains _____ % peptidoglycan.
 - i) 11-20
 - ii) 5-10
 - iii) 15-20
 - iv) 10-20

P.T.O.

- f) SPC stands for _____.
 i) Simple plate count ii) Standard plating count
 iii) Staph plate count iv) Standard plate count
- g) The _____ bacteria requires optimum temperature of 15°C.
 i) Thermophilic ii) Neutrophilic
 iii) Psychrophilic iv) Mesophilic
- h) The measurement of growth by cell mass can be determined using _____.
 i) Quebec colony counter ii) Spectrophotometer
 iii) Direct count iv) Plate count
- i) Heat fixation is not necessary in _____ staining.
 i) Monochrome ii) gram's
 iii) Acid-fast iv) Negative
- j) Tetrathionate broth is used as an Enrichment medium for _____.
 i) Salmonella ii) Mycobacteria
 iii) E.Coli iv) Nitrobacter

Q2) Answer the following: (any two)

[20]

- a) Define differential staining. Explain acid-fast staining method in detail.
 b) What do you mean by bacterial growth? Describe growth curve with its graphical representation.
 c) Discuss common components of a media and their functions.

Q3) Solve the following: (any four)

[20]

- a) Comment on indole production test.
 b) Write about streak plate technique and give its advantages.
 c) Explain cell wall staining in brief.
 d) Justify-Macconkeys agar is a selective and differential media.
 e) What do you understand by water activity of bacteria?
 f) Explain growth patterns on solid agar plates using neat labelled diagrams.



Seat No.	
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B.F.T.M. (Part - I) (Semester - II) Examination, May - 2017**INTRODUCTION TO COMPUTER (Paper - II)****Sub. Code : 57292****Day and Date : Thursday, 04 - 05 - 2017****Total Marks : 50****Time : 02.30 p.m. to 04.30 p.m.**

- Instructions :**
- 1) All questions are compulsory.
 - 2) Figures to right indicate full marks.
 - 3) Draw neat diagrams wherever needed.

Q1) Fill in the blanks:**[10]**

- a) By default in a single worksheet there are ____ rows & ____ columns.
 - i) 65, 435 & 256
 - ii) 56, 536 & 255
 - iii) 65, 536 & 256
 - iv) 256 & 65, 255
- b) Collection of webpages is known as _____.
 - i) Website
 - ii) Web Address
 - iii) URL
 - iv) None
- c) Network of Network is known as _____.
 - i) Extranet
 - ii) Network
 - iii) Intranet
 - iv) Internet
- d) Pre-defined formula is known as _____.
 - i) Format
 - ii) Syntax
 - iii) Function
 - iv) None
- e) The interface between computer and its user is known as _____.
 - i) Software
 - ii) Operating System
 - iii) Hardware
 - iv) None

P.T.O.

- SUK-256

Define operation
What is internal

SUK-256

- Explain sorting & filtering in MS-Excel.
- Explain mail-merge utility.
- Explain in brief the features of MS-Word.
- Define desktop. Explain the default icons on desktop.
- Define operating system. Explain its characteristics.
- What is internet? Explain its use.

Q3) Solve the following questions: (any 2 of 3)

- a) What is function? Explain with example the following functions:
- i) SUM ()
 - ii) MAX ()
 - iii) MIN ()
 - iv) AVERAGE ()
 - v) COUNT ()
 - vi) SQRT ()
- b) What is operating system? Explain different types of operating system.
- c) Explain with neat labelled diagram the various components of MS-Word.



