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B.F.T.M. (Part - I) (Semester - II) Examination, November - 2017**Introduction to Food Science - II (New)****Sub. Code : 57287****Day and Date : Tuesday, 07 - 11 - 2017****Total Marks : 50****Time : 2.30 p.m. to 4.30 p.m.**

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

Q1) Select & write correct answer from the multiple choice given : [10]

- a) _____ gas is used for ripening & colour development tool.
- i) Acetylene
 - ii) Ethylene
 - iii) Butylene
 - iv) Propylene
- b) _____ is a juicy product consist of mature ovary.
- i) Fruits
 - ii) Vegetables
 - iii) Nuts
 - iv) Spices
- c) _____ type of wine contain 16-21 % alcohol.
- i) Sweet
 - ii) Light
 - iii) Strong
 - iv) Medium
- d) _____ is a Cole type vegetable.
- i) Cabbage
 - ii) Cauliflower
 - iii) Broccoli
 - iv) All of above

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- e) Active principle in Thyme is _____.
- i) Thymol
 - ii) Piperine
 - iii) Eugenol
 - iv) Cuminol
- f) _____ refers to spreading tea leaves in thin layer.
- i) Firing
 - ii) Fermentation
 - iii) Withering
 - iv) Rolling
- g) _____ is a Home of spices.
- i) England
 - ii) Europe
 - iii) India
 - iv) Indonesia
- h) Protective food nature of vegetable is because of _____.
- i) Vitamines
 - ii) Minerals
 - iii) Proteins
 - iv) Both (i) & (ii)
- i) _____ fruit have about 25% fat.
- i) Avacado
 - ii) Butter fruit
 - iii) Both (i) & (ii)
 - iv) None of above
- j) Chillies, Ginger & black pepper are the _____ Spices.
- i) Aromatic
 - ii) Colored
 - iii) Phenolic
 - iv) Pungent

Q2) Answer the following (any 2) :

[20]

- a) Define alcoholic beverages. Explain manufacturing process of Beer with flow chart.
- b) Classify vegetables. Write chemical composition & nutritive value.
- c) Give classification of fruits with examples. Add a note on berries.

Q3) Answer the following (any 4) :

[20]

- a) Write a note on Black pepper.
- b) Comment on fruit ripening.
- c) Write a note on Instant Coffee.
- d) Classify spices.
- e) Comment on Tuber vegetables.
- f) How to extract flavours from spices.



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B.F.T.M. (Part - I) (Semester -II) Examination, November - 2017

PRINCIPLES OF FOOD PREPARATION &

PRESERVATION- II (Paper - II)

Sub. Code : 57288

Day and Date : Wednesday, 08- 11 - 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 diagram wherever necessary.

Q1) Choose the correct alternative from following:

[10]

- i) _____ equipment consist of a generator magnetron.
 - a) Dielectric
 - b) Ohmic
 - c) High pressure
 - d) Microwave
- ii) The source of radiation is _____.
 - a) Cobalt 60
 - b) Cesium 137
 - c) Both a & b
 - d) None of above
- iii) _____ drying is a natural method to preserve foods.
 - a) Cabinet
 - b) Sun
 - c) Drum
 - d) Vacuum
- iv) GMP means _____.
 - a) Goods making practices
 - b) Good manufacturing practices
 - c) Good manpower practices
 - d) None

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- v) Cabinate or compartment dryer is also known as _____
- a) Evaporators
 - b) Kiln dryer
 - c) Tray dryer
 - d) Spray dryer
- vi) Low dose radiation application is known as _____.
- a) Radurization
 - b) Radicidation
 - c) Radappertization
 - d) None of above
- vii) In _____ type of dryer, material behaves like liquid.
- a) Fluidized bed dryer
 - b) Vacuum shelf dryer
 - c) Air lift dryer
 - d) Drum dryer
- viii) Dielectric heating includes _____.
- a) Microwaves
 - b) Radio frequency waves
 - c) Both a & b
 - d) None
- ix) Resistance heating is also termed as _____
- a) ohmic heating
 - b) infrared heating
 - c) dielectric heating
 - d) none
- x) Kiln dryer is used Chiefly to dry _____.
- a) Apples
 - b) Aamlas
 - c) Strawberries
 - d) All of above

Q2) Long answer question (any 2):

- a) Define dehydration. Enlist different types of dryers & Explain mechanism of drum dryer.
- b) Explain sources of microbial contamination within the human body.
- c) Elaborate application of irradiation in food.

Q3) Short answer question (any 4):

[20]

- a) Give classification of irradiation.
- b) Comment on dielectric heating.
- c) Write a note on sun drying.
- d) State difference between dielectric, ohmic & infrared heating.
- e) Give theory of High Pressure Processing.
- f) Write mechanism of freeze drying.



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B.F.T.M. (Part - I) (Semester - II) Examination, November - 2017

Human Physiology - II

Sub. Code : 57289

Day and Date : Thursday, 09 - 11 - 2017

Total Marks : 50

Time : 2.30 p.m. to 4.30 p.m.

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

Q1) Choose the correct answer from the given options.

[10]

- a) Movement of skeletal muscles is under the control of _____.
 - i) Sympathetic nervous system
 - ii) Para-sympathetic nervous system
 - iii) Somatic nervous system
 - iv) None
- b) Pancreas is an exocrine as well as endocrine gland.
 - i) True
 - ii) False
- c) The pH of Fresh urine is _____.
 - i) Acidic
 - ii) Alkaline
 - iii) Neutral
 - iv) None

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- d) The opening of urinary bladder is called _____.
- i) Anus ii) Urethra
- iii) Ureter iv) None
- e) The deep yellow colour of urine indicates the presence of _____.
- i) Blood ii) Bile pigments
- iii) Proteins iv) Sugar
- f) _____ maintains the balance of body during walking, running & dancing.
- i) Cerebrum ii) Cerebellum
- iii) Medulla Oblongata iv) None
- g) Urea synthesis occurs in _____.
- i) Liver ii) Kidney
- iii) Blood iv) None
- h) There is swelling of thyroid gland in _____.
- i) Myxoedema ii) Cretinism
- iii) Goitre iv) None
- i) _____ is responsible for reabsorption of water by renal tubules.
- i) Angiotensin ii) Anti-diuretic hormone
- iii) Aldosterone iv) None

j) _____ Covers the opening of larynx during swallowing.

- | | |
|-----------------|-------------------|
| i) Uvula | ii) Larynopharynx |
| iii) Epiglottis | iv) None |

Q2) Answer the following (Any 2) :

[20]

- a) Explain the functions of Liver.
- b) Describe the process of formation of urine.
- c) Comment on the hormones of Anterior Pituitary gland.

Q3) Answer the following (Any 4) :

[20]

- a) Write a note on structure & functions of brain.
- b) Explain the structure & functions of Mouth.
- c) Comment on the physical properties of urine.
- d) Describe in brief Sex hormones.
- e) Draw & label parts of digestive system.
- f) List the abnormal constituents of urine and explain qualitative tests for any two of them.



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**B.F.T.M. (Part - I) (Semester - II) Examination,
November - 2017
FOOD CHEMISTRY (Paper - II) (New)
Sub. Code : 57290**

Day and Date : Friday, 10 - 11 - 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 labelled diagram wherever necessary.

Q1) Choose the correct alternative from the following : [10]

- a) Emulsifiers are used to stabilize mixture of two _____ liquids.
 - i) Immiscible
 - ii) Miscible
 - iii) Diffusible
 - iv) All of these
- b) The amount of energy required to carry the involuntary actions is known as _____.
 - i) BMR
 - ii) PAL
 - iii) TEE
 - iv) None of these
- c) _____ is retention of water in area of skin.
 - i) Gelatinization
 - ii) Dehydration
 - iii) Oedema
 - iv) None of these
- d) Electrolyte present in extracellular fluid is _____.
 - i) Potassium
 - ii) Sulphur
 - iii) Phosphorus
 - iv) Chlorine
- e) Water present in free state is known as _____.
 - i) Free water
 - ii) Bound water
 - iii) Water of crystallization
 - iv) All of these

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- f) The following test detects acid production by bacteria.
- | | |
|----------------------|--------------------------|
| i) Indole test | ii) Urease test |
| iii) Methyl red test | iv) Voges Proskauer test |
- g) _____ is type of living culture media.
- | | |
|----------------|--------------------|
| i) Bird embryo | ii) Tissue culture |
| iii) Both | iv) None |
- h) Safranin is an _____ type of stain.
- | | |
|--------------------|-----------------|
| i) Acidic stain | ii) Basic stain |
| iii) Neutral stain | iv) None |
- i) _____ phase is also called adjustment phase in bacterial growth curve.
- | | |
|-----------------------|-------------------|
| i) Log | ii) Lag |
| iii) Stationary phase | iv) Decline phase |
- j) Generation time of E.Coli is _____.
- | | |
|-----------------|-------------|
| i) 20 hrs | ii) 20 days |
| iii) 20 minutes | iv) None |

Q2) Answer the following (any 2) :

[20]

- Discuss the common components used in the preparation of culture media.
- Enlist the methods of staining. Explain gram staining.
- Explain cultural characteristic with diagram.

Q3) Answer the following (any 4) :

[20]

- Describe bacterial growth curve with the help of diagram
- Explain Citrate utilization test
- Write a note on streak plate method
- Describe any two living media
- Write a note on negative staining
- Classify the microbes on the basis of temperature



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B.F.T.M. (Part - I) (Semester - II) Examination, November - 2017
INTRODUCTION TO COMPUTER - II (New)
Sub. Code : 57292

Day and Date : Monday, 13 - 11 - 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 marks.
 - 3) Draw neat diagrams wherever needed.

Q1) Fill in the blanks with appropriate words :

[10 × 1 = 10]

- i) The collection of webpages is known as _____.
 - a) webpages
 - b) webpath
 - c) website
 - d) web Address
- ii) _____ key deletes the characters to the right of the cursor.
 - a) Delete
 - b) Backspace
 - c) Space
 - d) Home
- iii) _____ is the default left margins in word 2007 document.
 - a) 20"
 - b) 1.5"
 - c) 2"
 - d) 1"
- iv) The concept of sending same matter to many people is known as ____ in MS-Word.
 - a) merging
 - b) mailings
 - c) Mailmerge
 - d) All of above
- v) Powerpoint includes _____ built in slide layouts.
 - a) Nine
 - b) Ten
 - c) Five
 - d) Six
- vi) Microsoft Excel is one of the most popular _____ application.
 - a) spreadsheet
 - b) Table formating
 - c) Document Editing
 - d) None of these

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- vii) Sometimes you want to reverse the last action you performed for this you can use the _____ button.
- a) Redo b) Undo
- c) Backspace d) Save
- viii) An interface between computer and user is known as _____.
- a) Hardware b) software
- c) operating system d) All
- ix) The bar at the Top of the MS-word is _____.
- a) Title Bar b) Status Bar
- c) Task Bar d) Scroll Bar
- x) An area across the top of the screen that makes almost all the capabilities of word available in single area known as _____.
- a) Ribbon b) Tool Bar
- c) Menubar d) None

Q2) Answer the following questions (any two) :

[20]

- functions available in MS-Excel.
- Define operating system with its function and characteristics.
- Define MS-Excel 2007 window components in detail.

Q3) Solve the following (any four) :

[20]

- Define the following terms - Desktop, Title Bar, cut, copy, paste.
- Explain characteristics of operating system.
- Features of MS-Powerpoint specifically for food Technology
- Different default icons on Desktop.
- Components of MS-Excel window
- Quick access ToolBar of the MS-Word 2007.

