Seat No. Total No. of Pages: 3

B.F.T.M. (Part - I) (Semester - I) Examination, April - 2017 PRINCIPLES OF FOOD PREPARATION & PRESERVATION - I (Paper - I)

Sub. Code: 57280

Day a	and [Date	: We	dnesday, 19 - 04 - 2017		Total Marks : 50		
Time	: 10	.30 a	.m. te	o 12.30 p.m.				
Instr	uctio	ns:	1)	All questions are compulse	ory.			
			2)	Figures to the right indicat	e full i	marks.		
			3)	Draw neat labelled diagra	m whe	rever necessary.		
Q1)	Cho	ose t	he co	orrect alternative from giv	ven ch	noices : [10]		
	a)	1		_ is an example of peris	hable	foods.		
		i)	Mil	k	ii)	Tomato		
		iii)	Cer	reals	iv)	Both i & ii		
	b)	Brir	nging	forzen product to room	temp	temparature is called as		
		i)	Tha	awing	ii)	Refrigeration		
		iii)	Cod	oking	iv)	Blanching		
	c)		is the optimum temparature of growth of micro organisms.					
		i)	37°	c	ii)	47°c		
		iii)	57°	'c	iv)	67°c		
	d)	Past	euriz	zation is done to kill		<u></u>		
		i)	МТ	СВ	ii)	E.coli		
		iii)	Sal	monella	iv)	Lactobacillus		

e)	9	organisms grow bes	st at te	emperature above 45°C.
	i)	Mesophilic	ii)	Psychrophiles
	iii)	Thermophiles	iv)	None
f)	The	temparature of cellar storag	e is _	
	i)	15°C	ii)	18°C
	iii)	12°C	iv)	8°C
g)	In I	HTST pasteurization, the foo	d is h	old for
	i)	15-30 sec.	ii)	60 sec.
	iii)	10-40 sec.	iv)	50 sec.
h)	Spo	ilage of citrus fruits is due to	o	
	i)	P. brevicaule	ii)	P. italicus
	iii)	Both i & ii	iv)	None
i)	Tem	perature of simmering is		_ °C.
	i)	100°C	ii)	85-90°C
	iii)	120-160°C	iv)	320-360°C
j)		is moist heat method of	f cook	ing.
		Toasing	ii)	Roasting
	iii)	Frying		Steuing
			1900 B .C	
Ans	wer th	ne following (any two):		[20]
a)	Defir	ne food. Explain methods of	cooki	CORP. LANCOUR
b)		t reasons of food deterioration		
c)		ne canning. Explain with flow		
-/		comming. Explain with HOV	v snee	10.00

Q2)

Q3) Solve the following (any four):

- a) Elaborate functions of food.
- b) Discuss effect of cold on micro organisms.
- c) Describe in brief principles of food preservation.
- d) Enlist cooking media & explain cooking methods in steam as media.
- e) Comment on objectives of food cooking.
- f) Explain pasteurization of packaged foods.



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Seat No.					Total No. of Pages : 3
	_	.F.T.	.M. (Part - I) (Sem	ester - I)	Examination, April - 2017
		INT	TRODUCTION T	o Fooi	OSCIENCE - I (Theory)
			Sub	. Code:	57279
Day :	and	Date	: Tuesday, 18 - 04 - 20	17	Total Marks : 50
Time	: 10	0.30 a	a.m. to 12.30 p.m.		
Instr	uctio	ons:	1) All questions are	나는 항상하는 아이들이 모르게 다른다.	29kg av
			Figures to the rig		
			3) Draw a neat labe	lled diagra	am wherever necessary.
011	Ch.		annat altamatica for	7-200 - 120 -8 -25-03-25-25	de la constant de la
QI)	Cho	ose (correct alternative fro	m given c	choices. [10]
	a)		& are known as	gluten pi	roteins.
		i)	Gliadin & Glutelin	ii)	Albumin & Globulin
		iii)	Gliadin & Globulin	iv)	Albumin & Gliadin
	b)		is fermented liquo	or made fr	om cashewapple.
		i)	Beer	ii)	Wine
		iii)	Neera	iv)	Feni
)	c)	Ger	m is separated from	endosperi	m by
		i)	Bran	ii)	Seed coat
		iii)	Scutellum	iv)	Testa
,	d)	Prin	ncipal mineral conten	t of cocor	nut water is
		i)	K	ii)	Na .
		;;;)	Ca	ivi	Fe

is an animal fat obtained from hogs.

Lard

iv) Margarine

e)

i)

iii)

Tallow

Butter

	f)	Ragi is also known as								
		i)	Pearl millet	ii)	Finger millet					
		iii)	Proso millet	iv)	None					
	g)	is the best example of protein rich nut.								
		i)	Chestnut	ii)	Casheunut					
		iii)	Almond	iv)	Groundnut					
	h)	The	The development of undesirable odour & flavour in fat & oil is known as							
		i)	Rancidity	ii)	Reversion					
		iii)	Brouning	iv)	Maillard reaction					
	i)		is also known as testa							
		i)	Endosperm	ii)	Seed coat					
		iii)	Aleurone layer	iv)	Bran					
	j)	is the important carbohydrate in all cereals.								
		i)	Glucose	ii)	Fructose					
		iii)	Starch	iv)	Pectin					
Q2)	Ans	wer t	the following: (Any Two)		[20]					
	a)	Enl	ist different nuts & explai	in pro	educts of coconut in detail.					
	b)	Def	ine cereals. Comment on	struc	ture of cereals with diagram.					
	c)		olain any two toxic cons nination.	stitue	nts of pulses with their methods of					

Q3) Solve the following: (Any Four)

[20]

- a) Define food. State the functions of food.
- b) Discuss chemical composition of pulses.
- c) Comment on peanut butter.
- d) Describe germination & fermentation processing methods of pulses.
- e) Elaborate role of fat in cookery.
- f) Write in brief about rice & ragi.

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Total No. of Pages: 2

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B.F.T.M. (Part - I) (Semester - I) Examination, April - 2017 FOOD CHEMISTRY - I Sub. Code: 57282

			: Friday, 21 - 04 - 2017 i.m. to 12.30 p.m. 1) All questions are compulsory. 2) Figures to the right indicate full marks. 3) Draw neat diagrams wherever needed.			
Q1)	Sele	ect the	e corr	ect alternative from g	ven choi	ces: [10]
	a)	Glu	cose i	is stored in animal in	the form	of
		i)	Star	ch	ii)	Pectin
		iii)	Cell	ulose	iv)	Glycogen
	b)	Lac	tose i	s disaccharide of		
		i)	Glud	cose + Galactose	ii)	Galactose + Sucrose
		iii)	Gluc	cose + Lactose	iv)	Glucose + Fructose
	c)	Whi	ch of	the following is not in	lietary fibre?	
		i)	Pect	in	ii)	Cellulose
		iii)	Lign	in	iv)	Hemicellulose
	d)	Ami	no acids are joined together by			to form proteins.
		i)	Glyc	osidic bond	ii)	Hydrogen bond
		iii)	Pept	ide bond	iv)	Sulphur bond
	e)			_is obtained in rice h		
		i)	Case	in	ii)	Zein
		iii)	Kera	tin	iv)	Oryzenin
	f)	Sele	ct the	odd amino acids out.		
		i)	Glyc	ine	ii)	Alanine
		iii)	Valin	e	iv)	Serine

	g)	Chemical lipids are		of fatt	_ of fatty acids & alcohols.					
		i)	Ethers	ii)	Esters					
		iii)	Alkanes	iv)	Alkyls					
	h)	Wh	Which of the following is not antioxidant?							
		i)	Lemon juice	ii)	Tocopherol					
		iii)	ВНА	iv)	DHA					
	i)	Vita	amin D deficiency caus	ses						
		i)	Anaemia	ii)	Leprosy					
		iii)	Pellagra	iv)	Rickets					
	j)	Sele	ect the odd vitamin out	and the second s						
		i)	Pyridoxine	ii)	Thiamine					
		iii)	Riboflavin	iv)	Retinoic acid					
Q^{2}	Ans	swer t	he following. (any two):	[20]					
	a)	Wh	at are lipids? Describe	classification	of lipids.					
	b)	Wh	at is starch? Describe p	properties of s	starch.					
	c)	Des	cribe structure of prote	ein.						
			. W							
Q3)	Sol	ve the	e following (any four):		[20]					
	a)		cribe protein classifica bility.	tion on the ba	sis of chemical composition and					
	b)	Wri	te a note on optical act	ivity of carbo	hydrates.					
	c)	Write a short note on rancidity of fats and lipids.								
	d)	Describe biological importance of proteins.								
	e)	Write a note on vitamin D deficiency diseases.								
	f)	Write a short note on sources of carbohydrates.								
	13				8					

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B.F.T.M. (Part - I) (Semester - I) Examination, April - 2017 FUNDAMENTALS OF FOOD MICROBIOLOGY - I (Paper - I)

		9	Sub. C	ode: 5728	3
Day	and	Date	: Saturday, 22 - 04 - 201	7	Total Marks: 50
Tim	e : 10).30 a	.m. to 12.30 p.m.		
Insti	ructio	ns:	1) All questions are co	mpulsory.	
			Figures to the right	indicate full n	narks.
			3) Draw a neat labelle	d diagram wh	erever necessary.
Q1)	Cho	ose t	the correct alternative fr	om given ch	oices : [10]
	a)	Salr	monella typhi shows	flage	llar arrangement.
		i)	Amphitrichous	ii)	Lophotrichous
		iii)	Peritrichous	iv)	Monotrichous
	b)	Whi	ich of the following is a	nacro - nut	rient?
		i)	Ca ²⁺	ii)	Mn ²⁺
		iii)	Cu ²⁺	iv)	Zn^{2+}
	c)	The	study of algae is know	/n as	. *
		i)	Mycelogy	ii)	Phycology
		iii)	Protozoology	iv)	Virology
	d)		are organisms w	hich utilize	radient energy as a source of
		ene	rgy.		
		i)	Heterotrophs	ii)	Chemotrophs
		iii)	Autotrophs	iv)	Phototrophs
					3.340

	e)	are infoldings of cell membrane.							
		i) Mesosomes		ii)	Ribosomes				
		iii)	Nuclear material	iv)	Pili				
	f)	Wh	o invented the use of phenol a	as dis	infectant?				
		i)	Louis Pasteur	ii)	Robert koch				
		iii)	Joseph Lister	iv)	Watson & Crick				
	g)	The	cell membrane is chemically r	nade	up of% phospholipids.				
		i)	60-70	ii)	20-30				
		iii)	30-60	iv)	40-50				
	h)	For	mation of living beings from r	on-li	ving matter is known as				
		i)	Abiogenesis	ii)	Spontaneous generation				
		iii)	Microbiology	iv)	Both a & b				
	i) Flash pasteurization of milk is carried at				at °C,				
		i)	71.7	ii)	63.2				
		iii)	82.2	iv)	75.3				
	j)		are humans natural defe	nsive	cells.				
		i)	Bacteria	ii)	Ribosomes				
		iii)	Mesosomes	iv)	Phagocytes				
Q2)	Ans	wer 1	the following (any two):		[20]				
	a)		cribe cell wall of Gram neg gram.	ative	bacteria with a neat labelled				
	b)	Wha	at is sterilization? Explain ster	ilizat	ion by use of heat.				
,	c)	Disc	Discuss flagella in detail.						

- a) Comment on controversy over spontaneous generation.
- b) Write functions of cell membrane.
- c) How does formaldehyde act as sterilizing agent?
- d) Give nutritional categories of micro organisms depending on carbon and energy source.
- e) Write chemical composition & functions of capsule.
- f) What are the important contributions of Joseph Lister and Robert Koch?



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Sea No.	55							Total No. of Pages: 3
110		.F.T.	Μ.	(Part - I) (Se	mester -	- I)	Examination	,April - 2017
			, 1	INTRODUC	CTION 1	ГО	COMPUTE	R-I
				St	ub. Cod	e :	57284	-24
				onday, 24 - 04 -	2017			Total Marks: 50
				to 12.30 p.m.		•		
Instr	uctio	ons :	1) 2)	All questions a Figures to the	English to the Park			
			2)	rigures to the	right man	carc	iun marks.	
Q1)	Cho	ose t	ne c	orrect alternat	ives.			[10]
	a)	The	set	of instruction	is knowr	ı as		
		i)	Alg	gorithm	i	i)	Flow Chart	
		iii)	Pro	ogram	i	v)	None of these	
	b)	EDS	SAC	stands for				Č~
		i)	Ele	ectric Delay St	orage Au	ton	atic Computer.	200
		ii)	Ele	ectronic Delay	Storage A	Auto	omatic Calculat	or State
		iii)	Ele	ectronic Delay	Storage A	Aut	omatic Comput	The state of the s
		iv)	No	ne of these				
	c)	RAI	M is	also called as	S	_ m	emory.	
		i)	Vol	latile memory	& Auxilia	ıry l	Memory	
		ii)	Vo	latile memory	& Read-V	Wri	te	
		iii)	No	n-Volatile Me	mory & P	rim	ary Memory	
		iv)	No	ne of these				
	d)			omputer memo		on c	r cell can store	a fixed number of bits

Address

iv) None of these

ii)

Word Length

iii) Bytes

e)	Sys	System is the combination of								
	i)	Software & Firmware	ii)	Hardware & Firmware						
	iii)	Hardware & Software	iv)	None of these						
f)	9	is the output the dev								
	i)	Scanner	ii)	Plotter						
	iii)	Compact Disk	iv)	None of these						
g)	_	is used for the decision making purpose.								
	i)	Data	ii)	Instruction						
	iii)	Information	iv)	None of these						
h)	_	is the example of application software.								
	i)	MS-Word	ii)	Window						
	iii)	DOS	iv)	None of these						
i)	4	technology is used in	n the	fourth generation computers.						
	i)	SSI & MSI	ii)	MSI & LSI						
	iii)	LSI & VLSI	iv)	None of these						
j)	the	secondary device is used for direct access or random access of the data.								
	i)	Magnetic Tape	ii)	Magnetic Disk						
	iii)	Optical Disk	iv)	None of these						

Q2) Answer any two of the following:

[20]

- a) Define Computer. Draw and explain the block diagram of the computer.
- b) Explain semiconductor memories in detail.
- c) Explain in detail the concept of Hardware and Software.
- Q3) Answer any four of the following:

[20]

- a) Explain characteristics of computer.
- b) Explain memory representation in detail.
- c) Describe in detail magnetic tape.
- d) Explain the fifth generation of computer.
- e) Explain the impact and non-impact printers.
- f) Explain the functions of computer.

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Total No. of Pages: 2

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B.F.T.M. (Part - I) (Semester - I) Examination, April - 2017 HUMAN PHYSIOLOGY - I Sub. Code: 57281

(00000) (10000)				ırsday, 20 - 04 - 2017 o 12.30 p.m.		Total Marks: 50	
	ructio			All questions are com Figures to the right in Draw neat diagrams	dicate full n		
Q1)	Cho	ose tl	he co	orrect answer from th	e given ch	oices : [10]	
	a)	The is	e tissue covering the outer side of body and lining the cavities of bo				
		i)	Mu	scle tissue	ii)	Epithelial tissue	
		iii)	Nei	vous tissue	iv)	Adipose tissue	
	b)		es.				
		i)	Mit	ochondria	ii)	Endoplasmic reticulum	
		iii)	Lys	sosomes	iv)	Nucleus	
	c)	The		cells secrete a	intibodies.		
		i)	Lyr	mphocytes	ii)	Neutrophils	
		iii)	Eos	sinophils	iv)	Monocytes	
	d)	The	cell:	s constitute	% of b	lood volume.	
		i)	55%	6	ii)	45%	
		iii)	90%	6	iv)	None	
	e)	e) Thecauses constriction of blood vessel during blee					
		i)	Pla	smin	ii)	serotonin	
		iii)	He	parin	iv)	None	
	f)	The	to				
		i)	Rh	positive person	ii)	Rh negative person	
		iii)	Bot	th	iv)	None	

	g)	Upper chambers of heart are called						
		i)	Auricles	ii)	ventricles			
		iii)	Both	iv)	None	16 ¹⁰		
	h)	Pulse rate is increased in						
		i)	Fear	ii)	Anxiety			
		iii)	Excitation	iv)	All above			
	i)							
		i)	Bronchi	ii)	Nose			
		iii)	Trachea	iv)	Pharynx			
	j)	3						
		i)	Diaphragm	ii)	Inter-costal muscles			
		iii)	Both	iv)	None			
Q2)	Ans	swer	the following long ansv	ver questions	(any two):	[20]		
	a)	·						
	b)							
	c)	Wit	h the help of diagram e	xplain human	respiratory system.			
Q3)	Ans	swert	the following short ans	wer questions	(any four):	[20]		
	 a) Write a short note on structure and functions of mitochondria. b) Write the process of Rh grouping and add a note on it's significance. c) Define Blood pressure. Add a note on factors affecting blood pressure. 							
	d)	l) With help of diagram, explain the structure of heart						
	e)	Describe the structure & function of Platelets.						
	f)	Explain the mechanism of respiration.						
	-/							

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