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**B.F.T.M.(Part-I) (Semester-I)**  
**Examination, December - 2016**  
**INTRODUCTION TO COMPUTER-I**  
**Sub. Code :57284**

Day and Date : Friday, 2 - 12 - 2016

Total Marks : 50

Time : 10.30 a.m to 12.30 p.m.

**Instructions :**

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

**Q1) Fill in the blanks:**

**[10]**

- a) \_\_\_\_\_ device is mostly used in playing video games .
- i) Mouse
  - ii) Keyboard
  - iii) Trackball
  - iv) Joystick
- b) RAM stands for \_\_\_\_\_
- i) Read Access Memory
  - ii) Random Access Memory
  - iii) Random Acquire Memory
  - iv) None
- c) Computer is free from monotony means \_\_\_\_\_
- i) Versatility
  - ii) Diligence
  - iii) No I.Q.
  - iv) None
- d) CPU stands for \_\_\_\_\_
- i) Control Process Unit
  - ii) Control Processing Unit
  - iii) Central Processing Unit
  - iv) None

**P.T.O.**



- e) Decimal equivalent of 1011 is \_\_\_\_\_
- i) 11    ii) 12  
iii) 14    iv) 3
- f) Conversion of human readable form to binary form is done by \_\_\_\_\_
- i) Storage unit                                      ii) Output interface  
iii) Input interface                                iv) ALU
- g) \_\_\_\_\_ technology was used in second generation computer.
- i) IC    ii) transistors  
iii) registers                                        iv) All
- h) Computer cannot take its own decisions means \_\_\_\_\_ characteristics.
- i) No feeling                                        ii) No I.Q.  
iii) Diligence                                        iv) Versatility
- i) \_\_\_\_\_ is known as nervous system of computer.
- i) CPU    ii) ALU  
iii) Control unit                                    iv) Storage unit
- j) Computer understands \_\_\_\_\_ language.
- i) Binary    ii) Decimal  
iii) English    iv) None

**Q2)** Answer the following questions (any 4 of 6)

[20]

- Describe the characteristics of computer.
- Explain storage unit of computer system.
- Write a note on MICR.
- Explain in brief about software and its types.
- Write a note on semiconductor memories.
- Explain the basic operations performed by computer system

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

[20]

- Explain various data scarring devices.
- Write in detail about generations of computers.
- Explain with diagram the basic organisation of computer system.



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**B.F.T.M. (Part - I) (Semester - I) Examination, December - 2016**  
**FUNDAMENTALS OF FOOD MICROBIOLOGY - I (Paper - VI)**  
**(New Syllabus from 2013)**  
**Sub. Code : 57283**

Day and Date : Thursday, 01 - 12 - 2016

Total Marks : 50

Time : 10.30 a.m. to 12.30 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) \_\_\_\_\_ discovered penicillin antibiotic.
  - i) Robert
  - ii) Joseph
  - iii) Alexander
  - iv) Pasteur
- b) \_\_\_\_\_ is the study of fungi.
  - i) Mycology
  - ii) Phycology
  - iii) Virology
  - iv) Bacteriology
- c) In arrangement, pair of bacilli is known as \_\_\_\_\_.
  - i) Tetrads
  - ii) Staphylococci
  - iii) Diplobacilli
  - iv) Bacillus

**P.T.O.**



- d) The 3<sup>rd</sup> amino acid of tetrapeptide side chain of peptidoglycan of gram negative bacteria is \_\_\_\_\_.
- i) Mesodiamino pamilic acid
  - ii) L - lysine
  - iii) D - Glutamic acid
  - iv) L - alanine
- e) The time - temp. combination used for HTST is \_\_\_\_\_.
- i) 62.8° C for 30 min.
  - ii) 140 - 150° C for 1 - 3 sec.
  - iii) 71.7°C for 15 sec.
  - iv) both i & ii
- f) A main practical application of \_\_\_\_\_ is as a disinfectant for municipal water supplier.
- i) Iodine
  - ii) Alcohol
  - iii) Phenol
  - iv) Chlorine
- g) \_\_\_\_\_ in cell wall acts as connecting bridge between peptidoglycan layer & outer wall layer.
- i) Lipoprotein
  - ii) Protein
  - iii) Lipopolysaccharide
  - iv) Phospholipids
- h) Peptidoglycan content of gram negative bacteria is \_\_\_\_\_.
- i) 5 - 10%
  - ii) 40 - 90%
  - iii) 10 - 20%
  - iv) 30 - 50%



- i) \_\_\_\_\_ is an example of sterilization by physical agents.
- Dry heat
  - Moist heat
  - Filtration
  - All of these
- j) Fluid Mosaic model is used for explanation of structure of \_\_\_\_\_.
- Capsule
  - Cell membrane
  - Flagella
  - Cell wall

**Q2)** Answer the following : (Any two)

[20]

- Draw structure of typical bacterial cell & explain in detail capsule.
- Describe sterilization by chemical agents.
- Explain nutritional requirements of bacteria.

**Q3)** Solve the following : (any four )

[20]

- Give introduction to the types of microorganisms.
- Explain sterilization by moist heat.
- Write note on shape & arrangement of bacteria.
- Describe peptidoglycan of cell wall.
- Write note on osmotic pressure & filtration.
- Discuss nutritional classification of microorganisms.



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**B.F.T.M. (Part - I) (Semester - I) Examination, November - 2016**

**INTRODUCTION OF FOOD PREPARATION &  
PRESERVATION - I (Paper - III) (New)**

**Sub. Code : 57280**

**Day and Date : Monday, 28 - 11 - 2016**

**Total Marks : 50**

**Time : 10.30 a.m. to 12.30 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 given choices.**

**[10]**

- a) Method of transfer of heat by contact is \_\_\_\_\_
  - i) Radiation
  - ii) Convection
  - iii) Conduction
  - iv) Microwave
- b) In boiling the temperature is \_\_\_\_\_.
  - i) 80°C
  - ii) 100°C
  - iii) 95°C
  - iv) 110°C
- c) \_\_\_\_\_ method of cooking is combination method.
  - i) Boiling
  - ii) Stewing
  - iii) Frying
  - iv) Braising
- d) \_\_\_\_\_ is used as a cryogenic refrigerant.
  - i) Liquid nitrogen
  - ii) Liquid CO<sub>2</sub>
  - iii) Fren
  - iv) All
- e) \_\_\_\_\_ bacteria require high temperature for growth
  - i) Mesophiles
  - ii) Thermophiles
  - iii) Psychrofiles
  - iv) None

**P.T.O.**



- f) The major spoilage by enzymes is \_\_\_\_\_.
- i) Liquification
  - ii) Browning
  - iii) Foul smell
  - iv) None
- g) \_\_\_\_\_ is the best temperature for growth of micro-organisms.
- i) 40°C
  - ii) 21°C
  - iii) 37°C
  - iv) 27°C
- h) Pasteurization was carried out to kill \_\_\_\_\_.
- i) MTB
  - ii) E-Coli
  - iii) Salmonella
  - iv) Lactobacillus
- i) In LTLT pasteurization the food is heated at \_\_\_\_\_.
- i) 70.2°C
  - ii) 72.4°C
  - iii) 60.1°C
  - iv) 62.8°C
- j) Cereals comes under the group of \_\_\_\_\_.
- i) Perishable
  - ii) Non-perishable
  - iii) Semi-perishable
  - iv) None

Q2) Answer the following (any 2) :

[20]

- a) Classify the cooking methods? Add a note on frying & blanching?
- b) Define low temperature preservation. Which are the methods of it. Explain any one in detail.
- c) What is food deterioration? What are the different reasons of spoilage of food. Explain any two.

Q3) Solve the following (any 4) :

- a) Write about general principles of preservation?
- b) Comment on advantages & disadvantages of pasteurization?
- c) Explain Boiling with advantages?
- d) What are the functions of food?
- e) How food is spoiled by moisture?
- f) Write about immersion freezing?





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**BFTM (Part - I) (Semester - I) Examination,  
November - 2016  
INTRODUCTION TO FOOD SCIENCE - I (Paper - II)  
(New Syllabus from 2013)**

**Sub. Code : 57279**

**Day and Date : Saturday, 26 - 11 - 2016**

**Time : 10.30 a.m. to 12.30 p.m.**

**Total Marks : 50**

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

**Q1) Choose the correct alternative from given choices.**

**[10]**

- i) Feni is a fermented beverage made from \_\_\_\_\_.
  - a) Pistachio
  - b) Cashewnut
  - c) Walnut
  - d) Almond
- ii) Oryzenin is the principle protein of \_\_\_\_\_.
  - a) Rice
  - b) Milk
  - c) Wheat
  - d) Pulses
- iii) The aleurone layer is rich in \_\_\_\_\_.
  - a) Vitamin C
  - b) B - Vitamins
  - c) Nicotinic acid & Phytic acid
  - d) Citric acid

**P.T.O.**



- iv) Neera contain \_\_\_\_\_ % alcohol.
- a) 10
  - b) 2
  - c) 4
  - d) 8
- v) Meso (Temph) is made from \_\_\_\_\_.
- a) Soyabean
  - b) Red gram
  - c) Sorghum
  - d) Rice
- vi) The percentage of bran in cereal is \_\_\_\_\_ %
- a) 2.5
  - b) 3.5
  - c) 1.5
  - d) 4.5
- vii) Endosperm of cereal grain is filled with \_\_\_\_\_.
- a) Proteins
  - b) Starch
  - c) Starch & proteins
  - d) None
- viii) The polished rice is poor in \_\_\_\_\_.
- a) Ca & Fe
  - b) Mn & ph
  - c) ph & Fe
  - d) Fe & Mn



- ix) \_\_\_\_\_ is an excellent source of vit. A, D, E & K.
- a) Fat
  - b) Proteins
  - c) Sugars
  - d) All
- x) \_\_\_\_\_ is a function of oil & fat in food.
- a) emulsion
  - b) tenderness
  - c) texture
  - d) all

**Q2)** Answer the following (any 2) [20]

- a) Enlist the toxic constituents in pulses? Explain lathyragens in detail?
- b) Which are the functions of fat & oil in food? Justify it?
- c) Explain the chemical composition of cereals? Add a note on storage of cereals?

**Q3)** Solve the following (any 4) [20]

- a) Comment on Ragi - a cereal?
- b) Draw structure of pulses?
- c) Give procedure & N.V. of peanut - butter?
- d) How to decorticate the pulses?
- e) What are the changes in fat during cooking?
- f) Comment on animal fats





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**B.F.T.M. (Part - I) (Semester - I) Examination, November - 2016**  
**COMMUNICATION AND SOFT SKILLS - I**

**Sub. Code : 57278**

**Day and Date : Friday, 25 - 11 - 2016**

**Total Marks : 50**

**Time : 10.30 a.m. to 12.30 p.m.**

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

**Q1) Fill in the blanks with the correct answer.**

**[10]**

- a) \_\_\_\_\_ is specialized form of advice
  - i) Conselling
  - ii) Warning
  - iii) Appriciation
  - iv) Both i & ii
- b) The message of the letter must be clear at the \_\_\_\_\_ reading
  - i) Second
  - ii) First
  - iii) Third
  - iv) Fourth
- c) A \_\_\_\_\_ is a logical presentation of facts and information.
  - i) Dynamic
  - ii) Static
  - iii) Liberal
  - iv) both ii & iii
- d) \_\_\_\_\_ is the means by which people relate to one another.
  - i) Telephone
  - ii) Chats
  - iii) Communication
  - iv) Internet
- e) \_\_\_\_\_ is a formal appeal
  - i) Order
  - ii) Demand
  - iii) Agreement
  - iv) Instructions

**P.T.O.**





Q3) Attempt any two from the following

- a) Define communication and explain its barriers in details.
- b) Write a detailed report on the workers unrest mapro foods Ltd.
- c) Write a replying letter to your distributors giving them the information of your new launched company products complementing with your old ones as well.

