

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. Hons. (Nutrition and Dietetics) (Sem.-2)

### BASIC OF COOKING

Subject Code : BSND-121-18

M.Code : 77755

Date of Examination: 05-05-2025

Time : 3 Hrs.

Max. Marks : 60

#### INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN Multiple Choice questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

#### SECTION-A

1. Answer briefly:

- a) How do kitchen uniforms contribute to hygiene and safety in the kitchen?
- b) How can a balanced nutrition plan impact an individual's daily life?
- c) How does a person's diet affect their long-term health and lifestyle?
- d) Can you explain the techniques and applications of tempering in culinary arts?
- e) How arrowroot help in cooking?
- f) How does essence enhance the flavour of dishes and when is it typically added?
- g) How does the application of heat differ in baking compared to grilling or frying?
- h) Can you provide examples of cooking techniques that heavily rely on conduction?
- i) How does efficient food production impact the quality and safety of food products in the market?
- j) How does braising affect the texture and flavour of meats or vegetables?

#### SECTION - B

2. What is dry heat method cooking and what sets it apart from other cooking techniques?
3. What recent advancements have been made in the design and functionality of hospital kitchen facilities?
4. How do walk-in refrigerators and freezers support the storage of food in hospital kitchens?
5. What are some other commonly used thickening agents in cooking and when are they employed?
6. Could you elaborate on the advantages and limitations of microwave cooking?

#### SECTION - C

7. What is stock? Write down five liters of standard recipe of Brown mutton stock.
8. What do you understand by the term Binding agents? Write some of the binders used in kitchens for cooking.
9. Write in detail about sauces, write down the three derivatives of each mother sauce.



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**B.Sc. (N&D) (Sem.-2)**  
**FOOD PROCESSING AND PRESERVATION**  
Subject Code : BSND-122-18  
M.Code : 77756  
Date of Examination : 19-05-2025

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION - A**

1. Answer briefly :

- a) Mold
- b) Freezing Curve
- c) Thawing
- d) Pasteurization
- e) Mechanical Drying
- f) Ionizing
- g) Semi Perishable foods
- h) Units of radiation.
- i) Food Intoxication
- j) Cool Storage



**SECTION - B**

2. "Freezing is an ancient method of preserving food". Comment.
3. Write a short note on Class I and Class II Preservatives.
4. What is evaporation? What are the factors that affect evaporation? Enlist the names of evaporators used in food.
5. Explain the uses of radiation in preservation of food.
6. With examples explain the importance of drying and dehydration in preservation of food.

**SECTION - C**

7. Briefly explain the scope and importance of Food Preservation. Give the historical evolution for Food Processing.
8. What is freezing? What is the different change that takes place during freezing? What are the principles of freezing?
9. What is thermal processing? How does it help in preservation of food?

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B.Sc. (Nutrition and Dietetics) (Sem.-2)

**FOOD CHEMISTRY**

Subject Code : BSND-123-18

M.Code : 77757

Date of Examination: 22-05-2025

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES:**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

1. Answer briefly:

- a) Chemistry
- b) Shelf life
- c) Refractive index
- d) Fat mimetics
- e) Essential amino acids
- f) Cellulose
- g) Monosaccharides
- h) Importance of vitamin C.
- i) Processed flavours
- j) Sedimentation as a property of proteins.

**SECTION - B**

2. Write a note of food chemistry and composition of food.
3. Discuss the effect of frying of fats.
4. Explain the following properties of proteins :
  - a) Denaturation
  - b) Viscosity.
5. Throw light on the oxidation reduction reactions of carbohydrates with acids and alkalis.
6. Define flavor. Discuss the basic tastes.

**SECTION - C**

7. a) Explain water activity and packaging and water activity and shelf life?  
b) Explain saponification and iodine value of fats?
8. Explain in detail :
  - a) Classification of carbohydrates
  - b) Foaming property of proteins.
9. Discuss in detail, the various types of flavours.



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B.Sc. Hons. (Nutrition and Dietetics) (Sem.-2)

### FOOD PACKAGING

Subject Code : BSND-124-18

M.Code : 77758

Date of Examination : 26-05-2025

Time : 3 Hrs.

Max. Marks : 60

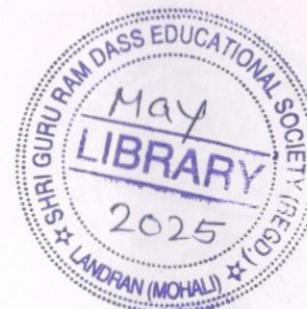
#### INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

#### SECTION - A

1. Answer briefly :

- a) Labelling
- b) Packaging
- c) Biodegradable
- d) Recycle
- e) Name any two oils.
- f) Name any two food packaging laws.
- g) CFB
- h) Cartoning systems
- i) Bursting strength
- j) Oxygen permeability



#### SECTION - B

2. Write a note on different types of closures.
3. Throw light on lamination and biodegradable plastics.
4. Discuss the package designing for dry and moisture sensitive foods and thermally processed foods.
5. Explain the procedure for testing tensile strength, carbon dioxide permeability and grease resistance of food packaging.
6. Throw light on seal and shrink packaging machine and FFS machine.

#### SECTION - C

7. Write a detailed note on barcodes and other types of markings done while food packaging is done.
8. Write a detailed note on tin free cans, types of cans and metallic films in detail.
9. a) Explain the package design for animal foods as well as fats and oils.  
b) Write a short note on vacuum and controlled atmosphere packaging systems.

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B.Sc. – Hons.(Nutrition and Dietetics) (Sem.-2)

**ENVIRONMENTAL SCIENCE**

Subject Code : EVS-102-18

M.Code : 77762

Date of Examination : 29-05-2025

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION - A**

1. Answer all parts of the question :

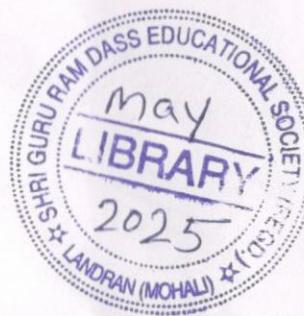
- a) Define the multidisciplinary nature of environmental studies.
- b) What is an ecosystem? Mention its two functions.
- c) Name two renewable and two non-renewable energy resources.
- d) List two major biogeographic zones of India.
- e) Explain the term "ecological succession."
- f) State two causes of land degradation.
- g) What is acid rain? Mention one impact on agriculture.
- h) Name any two international environmental agreements.
- i) What is the role of biodiversity in ecological services?
- j) Mention two key features of the Environment Protection Act.

**SECTION - B**

2. Discuss the causes and impacts of deforestation, focusing on biodiversity and tribal populations.
3. Explain the structure and function of a grassland ecosystem.
4. Describe the main causes and control measures for water pollution with examples.
5. Highlight the ethical values associated with biodiversity conservation in Indian culture.
6. Write a brief note on the impacts of human population growth on environmental health.

**SECTION - C**

7. Discuss the impacts of ozone layer depletion and global warming on human health and agriculture.
8. Explain the significance of in-situ and ex-situ biodiversity conservation techniques with examples.
9. Write a detailed note on disaster management strategies for floods and earthquakes.



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B.Sc. (Nutrition & Dietetics) (Sem.-2)

**BASICS OF COMPUTERS**

Subject Code : BSND-128-18

M.Code : 77763

Date of Examination: 03-06-2025

Time : 3 Hrs.

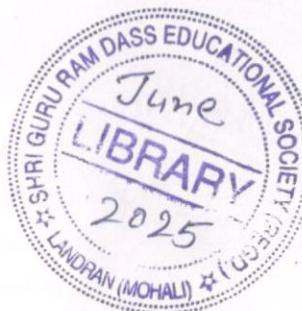
Max. Marks : 30

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. SECTION-B contains **FIVE** questions carrying **2½** (Two and Half) marks each and students has to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **FIVE** marks each and students has to attempt any **TWO** questions.

**SECTION-A**

1. Answer the questions given below in brief:
  - a) What is data?
  - b) What is application software?
  - c) What is Pixel?
  - d) What is printer?
  - e) What is data processing?
  - f) Describe the keyboard as an input device.
  - g) What is BIT?
  - h) What is cache memory?
  - i) What is the role of interpreter?
  - j) What is compiler?



**SECTION - B**

2. Discuss any five-application area of Computer systems.
3. Discuss any five input devices in detail.
4. Differentiate between primary and secondary memory.
5. Discuss any two application of touch screen.
6. Discuss the importance of system software in detail.

**SECTION - C**

7. Explain the various limitations of computer system in detail.
8. Discuss Impact and Non-Impact printers in detail.
9. Draw and Explain the Block diagram of computer in detail.

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