

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION MO/SP2023)

CLASS: HM
BRANCH: BHM

SEMESTER : 1
SESSION : MO2025

SUBJECT: BH25104 FOOD SCIENCE & NUTRITION

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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		CO	BL
Q.1(a)	Evaluate the scope of food science.	[2] 1	2
Q.1(b)	What are the characteristic related to the color and appearance of food?	[3] 1	4
Q.2(a)	Define additives.	[2] 1	1
Q.2(b)	Enumerate the functions of fats.	[3] 1	2
Q.3(a)	List the salient features, efficiency and toxicity of the following minerals. a) Phosphorous b) Sodium c) Potassium	[2] 2	2
Q.3(b)	How does water regulate body temperature.	[3] 2	4
Q.4(a)	How does water act as lubrication and shock absorption.	[2] 2	1
Q.4(b)	Enumerate the functions of fats.	[3] 2	1,3
Q.5(a)	Point out the basic principles of food preservation.	[2] 3	1
Q.5(b)	Evaluate the physical and chemical causes of food spoilage.	[3] 3	2

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