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**F.Y.B.Voc (Food Processing Technology)**  
**24BVO11101: Food Science**  
**(Semester I)**

**Program:** B.Voc (Food Processing Technology)  
**Program Specific:** F.Y. B.Voc (Food Processing Technology)  
**Course Type:** Major  
**Paper:**

**Credits:** 2  
**Time:** 2 Hours  
**Max. Marks:** 30  
**SET:** A

**Instructions to the candidate:**

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.
- 3) Draw a well labelled diagram wherever necessary.

**Q1) Attempt ANY FIVE of the following:**

**[5 X 2 = 10]**

- a) Define Food and Food science.
- b) What do you mean by Food groups?
- c) Define roasting and write down the advantages of roasting.
- d) Give the classification of fruits and vegetable.
- e) What is the composition and nutritive value of wheat?
- f) Give classification of nutrients with the help of examples.
- g) Explain the types of cutting.

**Q2) Attempt ANY THREE of the following:**

**[3 X 4 = 12]**

- a) Write a short note on functions of food.
- b) Define steaming and give the classification of steaming with advantages and disadvantages.
- c) Explain structure of wheat.
- d) Write a short note on processing as preliminary method.
- e) Explain in short sources of carbohydrates and protein.

**Q3) Attempt ANY TWO of the following:**

**[2 X 4 = 08]**

- a) Explain in details objectives of cooking.
- b) Enlist the soya product and explain any one of them.
- c) Give classification of dry heat cooking methods.
- d) With the help of neat labelled diagram, explain egg structure.

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