

2202M006

**DIPLOMA**  
**Hospitality- Ethnic Foods and Sweets Processing**  
**Subject: Food Science**  
**Subject Code: HDFP-104**  
**Semester: First**  
**February 2022**  
**Theory (External): 35 Marks**  
**Time: 03 Hours**

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**Instructions to the Students**

1. This Question paper consists of two Sections. All sections are compulsory.
2. Section A comprises 10 questions of objective type in nature. All questions are compulsory. Each question carries 1 mark.
3. Section B comprises 8 essay type questions out of which students need to do any 5. Each question carries 5 marks.
4. Read the questions carefully and write the answers in the answer sheets provided.
5. Do not write anything on the question paper.
6. Wherever necessary, the diagram drawn should be neat and properly labelled

**Roll Number**

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**SECTION -A (SHORT/OBJECTIVE TYPE QUESTIONS)**  
(10x1=10 Marks)

- A. What is the full form of UHTS?
- B. At what temperature bacteria survives in the food?
- C. Define Antioxidants.
- D. Define pH controllers.
- E. What is biological spoilage?
- F. What is the full form of BIS?
- G. Making of food is ART or SCIENCE, comment.
- H. Define Emulsifiers.
- I. Define Trans fatty acids.
- J. Define amino acids.

**SECTION -B (ESSAY TYPE QUESTIONS)**  
(5x10=50 Marks)

1. Write a short note on
  - a) PUFA
  - b) Omega fatty acids
2. Define Food Preservation. Explain principles & importance of Food Preservation.
3. Write a short note on seven principals of CCPs.
4. What is Food Spoilage? Explain the types of Food Spoilage with examples.
5. Give a brief note about Food Groups.
6. What is Food? Explain all major nutrients of food.
7. Explain 5 Food Laws in India.
8. Write a short note on water and fibers.

**'END OF PAPER'**