S-709

B.Sc. (Part-I) Examination, 2015
HOME SCIENCE
(Group-I)
Paper-I
(Fundamental of foods)

Time Allowed : Three Hours]   [Maximum Marks : 50

Note : Answer five questions in all. Question No. 1 is compulsory. Attempt one question from each unit.

keâue heeBe ØeMveeWkeâ Göej oerpeS~ ØeMve meb 1 DeefveJeeÙe&nw Øel³eskeâ FkeâeF&mes Skeâ ØeMve keâerpeS~

1. Comment briefly :   2×10=20

mebef#ehle efšhheCeer oerpeKeS :

(a) Functions of food

Yeespeve keâ keâeÙe&

(b) Principles of food preservation

Keee[megj#eCe keâ efmeæevle

(c) Supplementation

hejkeâekeâejjCe

Unit-III / FkeâeF&-III

6. (a) Outline the reasons for cooking food.

4+3½

(b) Describe cooking methods (any 2) using water as medium.

(a) Yeespeve hekeâeves keâ cekeâÙe keâej Ceeuukeâe GuuekeâKe keâerepeS~

(b) peue keâes ceeOÙece keâ ™he ceuuOÙeesie keâej ves Jeeueer efkeâ}vneRoe! heekeâ eJeeDeUeuJkeâe JeCe&e keâerepeS~

7. Describe the effect of cooking on carbohydrate protein and fat soluble vitamin.   7½

keâeyeexneF[ûš, Øeesšerve SJeb Jemee eOeueveeMeerue eJešeceeuJhej hekeâeves keâ ØeYeeJe keâe JeCe&e keâerepeS~

Unit-IV/FkeâeF&-IV

8. Explain the importance and principles of food preservation.   7½

KeeÅe mebj#eCe keâe cenlJe SJeb efmeæevleeWkeâes mecePeeFÙes~

9. What is food Adulteration? Differentiate between intentional and unintentional adulteration.   7½

KeeÅe Dehecee{Ce meskeäÙee DeeÙeâeve nñ? peeveyeePekeâej SJeb DeveueeJee cellWkeâeÙes ielWes Dehecee{Ce keâ ceeOe Deblej mhe° keâerepeS~

(d) Importance of nuts & oilseeds.

ouenve SJeb efeuenve keâe cenIJe

(e) Nutritional contribution of cereals

Deveepeel Wkeâe heesekeâeÙle Ùeesieoeve

(f) Fortification

Heâees&efMeôkeâeMeve

(g) Poaching

heesÛeâie

(h) Nutritional contribution of milk and milk products.

ojÙOe SJeb ojÙOe GlheeoeWkeâe heesekeâeÙle Ùeesieoeve

(i) Selection of vegetables

meefypeÙeeWkeâe ÛeÙeve

(j) Classification of beverages

heeÙe-heoeLeeXkeâe JeieeakeâjCe

Unit-I / FkeâeF-I

2. (a) Define Health and give its various dimensions. 4 + 3½

mJeemLÙe keâer heefjYee<ee oeefpeS SJeb mJeemLÙe keâ efJeefYeVe DeeÙeecceWkeâe JeCeôe keâeefpeS~

(b) What is meant by nutritional status.

heeseCe mlej keâe DeeYeoÙele mecePeeFÙes-

3. Give a comprehensive account of the chemical and physical properties of foods. 7½

KeeÅe heoeLeeXkeâer Yeemeôlekeââ SJeb jemeeÙeefvekeâ efJeMeeueeDeeWkeâe GuueKe keâeefpeS~

Unit-II / FkeâeF-II

4. Comment upon the nutritional contribution, selection and storage of : 2½ × 3 = 7½

(a) Eggs

(b) Pulses

(c) Meat, fish and poultry

efvecveefuieKele keâ heesekeâeÙle Ùeesieoeve, ÛeÙeve SJeb YeC[ejCe hej ef&ShheCeer efueeKeS :

(a) DeC[[

(b) oeueb]

(c) ceebme, ceÚueer SJeb heesuš&

5. Explain the basis of basic three food groups and describe the characteristic of each group.

Yeespeve keâ DeeOeej Ylee leeve YeespÙe mecetneWkeâe DeeOeej meceePeeìe nŠ ÙelÙekeââ Jeieákeââer ceŠ efJeMeeIeeSB eueeKeS~ 7½