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School of Biomedical Science**Bachelor of Science in Clinical Nutrition and Dietetics****Mid Term Examination - Nov 2023****Duration : 90 Minutes****Max Marks : 50****Sem I - Q1UC103T - Introduction to Food Science**General Instructions*Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

- 1) Explain the Simmering method of cooking. K2 (2)
- 2) What is the role of pulses in cookery. K1 (3)
- 3) Discuss the role of nutrients with health. K2 (4)
- 4) Explain the different types of milk. K2 (6)
- 5) Write a short note on structure of Cereals. K3 (6)
- 6) Explain the term "rancidity"? What are the different types of rancidity? K3 (9)
- 7) What are the different types of sweeteners? Explain different artificial sweeteners. K4 (8)

- 8) Elaborate the nutritional importance of pulses in the diet. K4 (12)

OR

- Analyze the effect of cooking on the quality of pulses nutrition. K4 (12)