

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/BHC113/2026/BHMCT_SEM1

FYBHMCT (First Semester) Examination, 2026

BHC113 - Food Science & Nutrition

(2025 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- A) Food Infection [1]
- B) Food Adulteration [1]
- C) Food Additive [1]
- D) Nutrition [1]
- E) RDA [1]

Q2. Give 2 functions of Protein in body. Give two sources of Vitamin D and name the deficiency disease of Iron. [5]

Q3. Explain the concept of Danger Zone and give two uses of pH in the food industry. [5]

Q4. Name the adulterants and the test to prove it in the following foods. Oil, Ghee, Turmeric, Coffee, Sugar. [5]

Q5. Explain five Basic Food groups with example. [5]

Q6. Explain any two food additives. Write a note on Canning. [5]

Q7. Give two spoilage indicators in Canned foods and cooked food. Give three uses of microorganisms in food industry. [5]
