

Model Paper

Subject: Food Science

Class: HSP-I

M.M: 70


Time: 3 hrs.

General Instructions:

There are 25 questions.

- Question No. 1 to 6 Very short Questions of 1 mark each.
- Question No. 7 to 13 Short answer Questions of 2 marks each.
- Question No. 14 to 15 case study and picture based questions of 3 marks each.
- Question No. 16 to 21 Long Questions – I of 4 marks each.
- Question No. 22 to 25 Long Questions - II of 5 marks each

- Q 1. What is Malnutrition?
- Q2. Name the food product in which galatose is present.
- Q3. What is shelf life?
- Q4. Give one example of natural dehydration.
- Q5. What is blanching?
- Q6. What is the best food for infants?
- Q7. Physical ill health leads to mental ill health. Give example.
- Q8. Name different types of proteins.
- Q9. Name a few fruits and vegetables which can be preserved by sun drying.
- Q10. Give two examples of changes in food product by enzymes.
- Q11. What do you mean by a satiate food?
- Q12. Why is requirement of protein less in female than males?
- Q13. What points you should consider while selecting and purchasing canned food?
- Q14. Explain with the help of a diagram 'Germination'.
- Q15. What do you mean by standardized mark. Describe different types of marks with the help of diagram.
- Q16. "A healthy mind lives in a healthy body". Explain.
- Q17. Differentiate between fat and oil.

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- Q18. Which chemical preservative is used in the preparation of jams. How and why?
- Q19. How does income group affect meal planning?
- Q20. What are “convenient foods”. Make a list of such foods in your home. What precaution would you take in their storage ?
- Q21. Write advantage of buying products bearing standardized mark given by Bureau of Indian standard (BIS).
- Q22. Write in detail the physical function of food.
- Q23. What is the function of carbohydrate in our body? What are the effects of its deficiency?
- Q24. “Nutritional requirement of a family can be met by meal planning”. Mention six points referring to this statement.
- Q25. How would you retain nutrients during cooking?