

2019 III 12

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Seat No.

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Time : 2 Hours

Food Science & Costing

Subject Code

V	2	8	6
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Total No. of Questions : 5

(Printed Pages : 3)

Maximum Marks : 50

- INSTRUCTIONS* :
- (i) Answer question no. 1 of each unit in **1** or **2** words.
  - (ii) Answer question no. 2 of each unit in about **30** words.
  - (iii) Answer question no. 3 of each unit in about **50** words.
  - (iv) Answer question no. 4 of each unit in about **100** words.
  - (v) Answer each question on a fresh page.
  - (vi) Write the number of the questions and sub-questions clearly.
  - (vii) Figures to the right indicate full marks.

**Unit I**

1. (1) Cost which tend to be constant at all levels of production. 1
- (2) Define the term recruitment. 2
- (3) Explain the internal sources of recruitment. 3
- (4) Explain the *three* elements of cost. 4

**Unit II**

2. (1) ..... budget aims to supply finished goods to meet the needs of the customers. 1

- (2) Explain the following : 2
- (a) Fixed Budget
- (b) Flexible Budget.
- (3) What are the causes of poor industrial relationship. 3
- (4) Explain the following obstacles of food cost control : 4
- (a) Unpredictability of volume in business
- (b) Perishability of foods.

### **Unit III**

3. (1) A special type of spoilage that is found in fat and fatty food. 1
- (2) What are the properties of fats and oils ? 2
- (3) How will you prevent rancidity in fats and oils. 3
- (4) Explain the functions and uses of fats and oils in bakery. 4

### **Unit IV**

4. (1) Name the sugar present in fruit juice and honey. 1
- (2) Explain the following properties of sugar : 2
- (a) Appearance and solubility
- (b) Absorption of moisture.
- (3) Describe the following non-crystalline candies : 3
- (a) Caramel
- (b) Brittles
- (c) Butter scotch.

- (4) Explain the types of syrups used as sweeteners. 4

*Or*

What are the factors affecting crystallization ?

### **Unit V**

5. (1) Iodization of salt is an example of ..... . 1
- (2) What are bleaching and maturing agents ? 2
- (3) Classify the following food additives : 3
- (a) Preservatives
- (b) Humectants
- (c) Stabilizers.
- (4) List down the guidelines to be followed when additives are used in food. 4