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Time : 2 Hours

**FOOD SCIENCE AND
COSTING**

Subject Code

V	4	2	8	6
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Total No. of Questions : 23 (Printed Pages : 4)

Maximum Marks : 50

- INSTRUCTIONS :**
- (i) The question paper consists of 4 main Sections (A, B, C & D) with a total of 23 questions.
 - (ii) Section A has a total of 8 questions out of which Question Nos. 1 to 4 are Multiple Choice Questions and Question Nos. 5 and 6 are to be answered in *one* word or two words or phrase and Question Nos. 7 & 8 are to be answered in *one* sentence each.
 - (iii) Attempt *all* the questions however internal choice is given for Question Nos. 20 & 23.
 - (iv) Figures to the right indicate marks allotted to each question.
 - (v) Write the number of each question clearly on the answer book.
 - (vi) Draw diagrams neatly with a pencil wherever required.

SECTION A

1. A force that takes steps to ask the management to give promotions to eligible employees are called 1
- Labour Unions
 - Relatives and Friends
 - Promotions
 - Employment Agencies

2. A management tool used for short term planning and control is called 1
- Budgeting
 - Budgetary Planning
 - Budgetary Control
 - Budget
3. For the conversion of material into finished goods human efforts required is known as 1
- Direct Expense
 - Direct Labour
 - Labour
 - Indirect Expense
4. A budget done for a given set of conditions for an estimated level of activity is called 1
- Sales Budget
 - Flexible Budget
 - Selling Expense Budget
 - Fixed Budget
5. Name the term used when oxygen attacks the double bond of fatty acids. 1
6. Name a non-crystalline candy that is pure white in colour and are harder than caramels and molasses and are added to prevent crystallization. 1

7. What is the leavening agent used along with sodium bicarbonate to substitute yeast in doughnuts and pizzas. 1
8. What is the natural sugar present in milk ? 1

SECTION B

9. How do schools, colleges and universities become external sources of recruitment ? 2
10. What are the sources of fats and oils ? 2
11. Explain in brief about molasses and honey and note their uses. 2
12. State any *two* remedies to prevent rancidity from occurring in fats and oils. 2
13. What is meant by term “flavour reversion” ? 2
14. Explain in brief about anti-caking and flow conditioners used as food additives. 2

SECTION C

15. Explain the “Job Specification of a Head Cook”. 3
16. Write and explain any **3** points from the classification of food additives “as added nutrients”. 3
17. What is semi-variable cost ? Explain with the help of a neat diagram. 3
18. State the following functions and uses of fats and oils in bakery products : 3
- (a) To provide flavour
 - (b) Influence on Keeping Qualities
 - (c) Emulsifying Properties

19. Explain the following functions of sugar : 3
- (a) Colour
 - (b) Preservative
 - (c) Activator
20. Give a detailed explanation of the test, temperature and uses of the stages of sugar cookery for the following stages of crystalline candies : 3
- (a) Smooth Stage
 - (b) Thread Stage
 - (c) Soft Ball Stage.

Or

- Give a detailed explanation of the factors affecting crystallization : 3
- (a) Temperature
 - (b) Agitation
 - (c) Interfering Agent

SECTION D

21. Explain any 4 causes of poor industrial relationship. 4
22. Define the following elements of the master budget : 4
- (a) Sales Budget
 - (b) Selling Expense Budget
 - (c) Distribution Budget
 - (d) Marketing Budget
23. Explain about 'colours which do not require certification'. 4

Or

State any 4 guidelines to be considered when an additive is used in food. 4