

B.Sc. DEGREE EXAMINATION, NOVEMBER 2018
I Year I Semester
Core Major- Paper I
FOOD SCIENCE

Time : 3 Hours

Max.marks :75

Section A ($10 \times 2 = 20$) Marks

Answer any **TEN** questions

1. What is parboiling?
2. List the disadvantages of microwave cooking.
3. Give three tips for storing fresh vegetables.
4. What is retro gradation?
5. Define rigor mortis.
6. List the byproducts of soya bean.
7. Mention the methods used for meat preservation.
8. State the points to be considered in selection of fish.
9. What are malted beverages?
10. Define rancidity.
11. Write the functions of leavening agents.
12. Define convenience foods.

Section B ($5 \times 5 = 25$) Marks

Answer any **FIVE** questions

13. Explain the principles of solar cooking with its merits and demerits.
14. Give a short note on lathyrism.
15. Describe the factors affecting coagulation of milk.
16. Discuss the stages of sugar cookery.
17. Explain the types of adulteration.
18. Explain any 5 spices used in Indian cookery.
19. Describe the effects of cooking on nutritive value of vegetables.

Section C ($3 \times 10 = 30$) Marks

Answer any **THREE** questions

20. What is gelatinization? Discuss the factors affecting gelatinization.
21. Classify fruits and explain its composition.
22. Draw the structure of egg and explain its composition.
23. Describe the classification and functions of beverages.
24. Give a brief note on ISI and AGMARK.

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