

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. Define Gelatinisation.
2. Write about any two moist heat cooking methods.
3. Define Lathyrism.
4. Write about Preservative methods of Fruits.
5. Define Rigor Mortis.
6. Write two methods for selection of Fish.
7. Name two egg proteins.
8. Write about Tannins.
9. Classify Beverages.
10. Define Emulsifying Agent.
11. What is an Aleurone Layer?
12. Define crystallisation.

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

Answer any **FIVE** questions

13. Explain about Micro wave cooking method with diagram.
14. Briefly explain about Parboiling method of Rice.
15. Enumerate the process of Germination and its influence on nutritive value on Pulses.
16. Explain about structure and composition of egg.
17. Describe nutritive value of Nuts and Oil seeds.
18. Explain about type of Food Adulterants.
19. Write about Enzymatic Browning of Fruits and the ways to prevent them.

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

Answer any **THREE** questions

20. Explain about structure and milling of Wheat.
21. Describe about anti nutritional substances present in Pulses.
22. Explain about the steps involved in preparation of Cheese.
23. Explain in detail about the stages involved in Sugar Cookery.
24. Explain about Food Laws and Standards.

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