

**B.Sc DEGREE EXAMINATION, APRIL 2019**  
**I Year I Semester**  
**Food Science**

**Time : 3 Hours**

**Max.marks :75**

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

Answer any **TEN** questions

1. Give two merits and demerits of solar cooking.
2. Write the composition of cereals.
3. State the nutritive value of vegetables.
4. Give two uses of fruits.
5. What causes milk to coagulate?
6. Give the composition of egg.
7. What is hydrogenation?
8. State two uses of beverages.
9. List two uses of spices and condiments in food preparation.
10. Define food adulteration.
11. List the toxins present in nuts and seeds.
12. Define emulsification.

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

Answer any **FIVE** questions

13. Explain the classification of foods based on nutrient content.
14. Enumerate on the classification of vegetables
15. Write short notes on judicious combination of cereals and pulses.
16. How are fish classified?
17. What are different types of sugars available?
18. Briefly explain the processing of cereals.
19. Explain any five methods to detect adulteration in food.

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

Answer any **THREE** questions

20. Explain different methods of cooking food.
21. Describe the effect of cooking on vegetables.
22. Discuss on the various milk products.
23. Explain different stages of sugar cookery.
24. What are food additives? Explain the various types of food additives.

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