

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. ICMR classification of food groups.
2. Advantages of microwave cooking.
3. Lathyrism.
4. Nutritive value of fruits.
5. Rigor mortis.
6. Casein.
7. Classification of beverages.
8. Smoking points.
9. FSSAI.
10. Two uses of spices with examples.
11. Hydrogenation.
12. Food additives.

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

Answer any **FIVE** questions

13. Write a note on frying and baking. State its advantages and disadvantages.
14. Explain the toxic constituents in pulses.
15. Enumerate the role of eggs in cookery with examples.
16. Discuss the stages in sugar cookery.
17. Define food adulteration. Explain 3 types of adulteration.
18. Enumerate the factors affecting gelatinization.
19. Write a note on
 - a) Leavening agent
 - b) Stabilizers

Section C ($3 \times 10 = 30$) MarksAnswer any **THREE** questions

20. Explain the different moist heat methods of cooking.
21. a) What are the flavour compounds present in vegetables and fruits. (7)
b) Explain the effect of cooking on sulphur containing vegetables. (3)
22. a) What is pasteurisation? Explain the different methods of pasteurisation. (7)
b) List the points to be remembered while using milk / milk products in cookery. (3)
23. Explain the following: a) Factors affecting crystallisation. (5)
b) Rancidity. (2)
c) What is aflatoxin? What are its harmful effects? (3)
24. a) What is codex alimentarius? (5)
b) Describe the role of "AGMARK" in maintaining standards of food. (5)

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