

B.Sc. DEGREE EXAMINATION, NOVEMBER 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. Define food science.
2. Give the classification of foods.
3. What is enzymatic browning?
4. Write a note on lathyrism.
5. How will you classify fish?
6. List any two factors affecting gelatinisation.
7. Specify the toxins present in nuts and oilseeds.
8. Define smoking point.
9. What is crystallisation of sugar?
10. Write a note on convenience foods.
11. What are food substitutes
12. Mention the role of spices in Indian cookery.

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

Answer any **FIVE** questions

13. Explain basic four food group.
14. Write a brief note on milling of wheat.
15. Give the nutritional significance of fruits.
16. How cheese is prepared?
17. Describe the various methods of cooking meat.
18. Briefly explain the role of leavening and shortening agents in cooking.
19. Enumerate the different stages of sugar cookery.

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

Answer any **THREE** questions

20. Explain the various dry heat and moist heat cooking methods with their merits and demerits.
21. Describe in detail the effect of cooking on vegetables.
22. Draw and explain the structure of egg. Write a note on composition and nutritive value of egg.
23. Write short notes on a)Hydrogenation b)Winterisation c)Rancidity in fats
24. Enumerate any five common adulterants and methods of detection of those adulterants in food.

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