

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 a Balanced Diet
2. Write two merits and demerits of Solar Cooking
3. What are the toxins present in pulses? How does it affect humans?
4. State two methods to conserve nutrients during cooking.
5. What is the effect of working on Meat?
6. List examples of cheese (any two).
7. Give any two nutritive value of nuts.
8. Write a brief note on 'Invert Sugar'
9. Name two spices with their origin.
10. Define adulteration.
11. List any four natural colorants.
12. Why is hard water undesirable for cooking?

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

Answer any **FIVE** questions

13. Write any five preliminary treatments of foods with advantages and disadvantages.
14. What is Enzymatic Browning? Write any 2 ways to prevent browning.
15. Classify fish. What is the nutritive value of fish?
16. Write a short note on smoke point of fats and oils.
17. What are the different methods of preparation of coffee?
18. Describe the stages in sugar cookery.
19. Define the term Gelatinization. What are the changes seen in Gelatinization?

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

Answer any **THREE** questions

20. What are the different methods of food preparation?
21. What can one do to minimise colour, texture and nutrient losses in vegetable preparation?
22. What are the post-mortem changes that take place in meat?
23. Explain the role of fat in cookery.
24. Elaborate on methods of detection of food adulteration.

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