

**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. Classify foods according to nutrient content.
2. What are the advantages of microwave cooking.
3. Write on the nutritive value of vegetables.
4. What are the advantages of cereal-pulse combination?
5. How will you preserve eggs?
6. List two points to be considered in selecting fish.
7. What is smoking point?
8. What are the advantages of consuming nuts?
9. What are leavening agents?
10. Write on shortenings.
11. What is hydrogenation?
12. Write on stabilisers.

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

Answer any **FIVE** questions

13. Explain the steps in parboiling.
14. Discuss the effect of cooking on colour, flavour and texture of vegetables.
15. Explain the uses of eggs in cookery.
16. Write on the stages of sugar cookery.
17. Discuss the use of spices.
18. Explain the methods of cooking meat.
19. Write on rancidity.

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

Answer any **THREE** questions

20. Explain the factors affecting gelatinisation.
21. How will you preserve fruits?
22. Explain the steps in making milk powder.
23. Discuss the methods of preparing coffee and tea.
24. Define food adulteration. Explain any two food laws.

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