

B.Sc. DEGREE EXAMINATION, APRIL 2020
I Year I Semester
Food Science

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. Balanced diet.
2. Microwave cooking
3. Give the classification of fruits.
4. List the factors affecting gelatinisation.
5. Explain any two methods to check the quality of eggs
6. Explain lathyrism?
7. What are the points to be considered in selection of fish?
8. What are malted beverages?
9. Define adulteration. List the types.
10. List the type of sugars available in market.
11. Hydrogenation
12. List any four importances of condiments and spices in food preparations.

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

Answer any **FIVE** questions

13. Define parboiling. List the different methods of parboiling rice. Give the advantages and disadvantages
14. Bring out the changes in fat due to rancidity.
15. Enumerate on the processing and methods of preparation of coffee.
16. Explain the nutritive value of cow's milk as compared to human milk.
17. Write short notes on toxins present in nuts and oil seeds.
18. What are convenience foods? Explain the different types.
19. Write a short note on food laws and standards.

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

Answer any **THREE** questions

20. Classify the different methods of cooking. Write a note on moist heat methods of cooking giving its advantages and disadvantages.
21. What are pigments? Classify them. Write a short note on the effect of cooking on water soluble pigments.
22. Explain briefly on the post mortem changes in meat. Bring out the uses of egg in cookery.
23. Explain the stages of sugar cookery and enumerate on the factors affecting crystallization.
24. Elaborate on the different types of food additives.

B.Sc. DEGREE EXAMINATION, APRIL 2020
I Year I Semester
Food Science

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. Balanced diet.
2. Microwave cooking
3. Give the classification of fruits.
4. List the factors affecting gelatinisation.
5. Explain any two methods to check the quality of eggs
6. Explain lathyrism?
7. What are the points to be considered in selection of fish?
8. What are malted beverages?
9. Define adulteration. List the types.
10. List the type of sugars available in market.
11. Hydrogenation
12. List any four importances of condiments and spices in food preparations.

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

Answer any **FIVE** questions

13. Define parboiling. List the different methods of parboiling rice. Give the advantages and disadvantages
14. Bring out the changes in fat due to rancidity.
15. Enumerate on the processing and methods of preparation of coffee.
16. Explain the nutritive value of cow's milk as compared to human milk.
17. Write short notes on toxins present in nuts and oil seeds.
18. What are convenience foods? Explain the different types.
19. Write a short note on food laws and standards.

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

Answer any **THREE** questions

20. Classify the different methods of cooking. Write a note on moist heat methods of cooking giving its advantages and disadvantages.
21. What are pigments? Classify them. Write a short note on the effect of cooking on water soluble pigments.
22. Explain briefly on the post mortem changes in meat. Bring out the uses of egg in cookery.
23. Explain the stages of sugar cookery and enumerate on the factors affecting crystallization.
24. Elaborate on the different types of food additives.