

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. What is balanced diet?
2. List any three moist heat methods?
3. What do you mean by enzymatic browning?
4. Name the toxic constituents present in pulses?
5. Define pasteurisation?
6. Give two examples for fermented and non fermented products?
7. Define hydrogenation?
8. List the stages of sugar cookery?
9. Mention the uses of leavening agents?
10. Differentiate incidental and intentional adulteration?
11. In which part of cereal is B complex rich?
12. List the types of milk?

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

Answer any **FIVE** questions

13. Discuss the merits and demerits of cooking methods?
14. Explain the effects of cooking and factors affecting quality of cooking pulses?
15. Illustrate and explain the structure and composition of egg?
16. Examine the health benefits of nuts and oil seeds?
17. Identify and explain the medicinal qualities of spices and condiments?
18. Define food adulteration and classify its types?
19. Explain the factors affecting gluten formation?

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

Answer any **THREE** questions

20. Classify the food groups and explain the cooking methods in detail?
21. Discuss the manufacturing process of pulses?
22. Explain the effect of cooking on chlorophyll in vegetables
23. Elaborate on rancidity of fats and emulsification process?
24. Classify the types of food additives and its uses?

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