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M – 1589

Reg. No. :

Name :

Fifth Semester B.Sc. Degree Examination, December 2021

First Degree Programme under CBCSS

Home Science

Core Course

HS 1546 : BASIC FOOD SCIENCE

(2018 & 2019 Admission)

Time : 3 Hours

Max. Marks : 80

PART – A

Answer **all** questions in **one** or **two** sentences. Answer **all** questions. Each question carries **1** mark.

1. What is meant by Rigor mortis?
2. Expand the term FSSAI.
3. What is smoke point?
4. Enlist any four breakfast cereals.
5. What is Lathyrism?
6. What is tenderizing?
7. What is blanching?
8. How is gluten formed?

P.T.O.

9. State advantages of fermentation.

10. What is cheddaring?

(10 × 1 = 10 Marks)

PART – B

Answer any **eight** questions as short answers not exceeding a paragraph. Each question carries **2** marks.

11. Depict important aspects of a good nutrition label.

12. What is enzymatic browning?

13. Explain types of emulsions.

14. What are the benefits of cereal pulse combination?

15. What is reconstituted milk?

16. Enumerate culinary roles of fat.

17. Enlist factors affecting food consumption.

18. Draw a flow chart depicting classification of Vegetables.

19. Explain main functions of food.

20. What is the principle behind pickling of foods?

21. What are the health benefits of including nuts in our diet?

22. Explain role of eggs in cookery.

23. What is the nutritional benefit of green leafy vegetables?

24. Explain qualities of fresh fish.
25. What is parboiling? What is its advantage?
26. Mention types of chemical preservatives used in foods.

(8 × 2 = 16 Marks)

PART – C

Answer any **six** questions as short essays not exceeding **120** words. Each question carries **4** marks.

27. What are the benefits of sprouting pulses?
28. Explain effect of moist heat on starch.
29. Describe the term rancidity of fats.
30. Brief on fermented milk products.
31. What are the preservation methods of fish?
32. What are the factors affecting meat tenderness?
33. Classify beverages with examples.
34. What is the significance of including spices in daily diet?
35. Explain the term HACCP.
36. What is five food group classification?
37. Explain Pasteurization of milk.
38. What is the principle of microwave cooking?

(6 × 4 = 24 Marks)

PART – D

Answer any **two** questions as long essays. Each question carries **15** marks.

39. Explain types of food adulteration. Give examples of intentional adulterants and detection methods.
40. Outline the general principles of food preservation under
 - (a) Preservation by high temperature
 - (b) Use of chemical preservatives.
41. Write an essay on Egg under
 - (a) Nutritive value
 - (b) Quality tests of egg
42. Depict the structure of wheat grain with a neat diagram. Detail on methods of improving nutritive value of cereals.
43. Describe different moist heat methods of cooking. Add a note on it's merits and demerits.
44. Write an essay on Vegetables under
 - (a) Pigments and
 - (b) Nutritional value

(2 × 15 = 30 Marks)
