



**Avinashilingam Institute for Home Science and Higher Education for Women**  
 (Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)  
 Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B  
 Coimbatore - 641 043, Tamil Nadu, India

**Bachelor's Degree Examination – March 2021**  
**I Semester**

**Class : I UG**  
**Major : Food Service Management and Dietetics**

**Time : 3 Hours**  
**Max. Marks: 100**

**18BFDC01 Food Science**

**Part A**  
**Choose the Correct Answer**

**10 x 1 = 10**

1. Method of cooking in which nutritive value of foods remain intact as leaching does not take place.  
 a. Steaming                      b. Boiling                      c. Poaching                      d. frying
2. The toxic factor present in pulses can be deactivated by  
 a. Fermentation                      b. Washing                      c. Heat treatment                      d. All the above
3. Pigment present in tomato  
 a. Lycopene                      b. Carotenoid                      c. Anthocyanin                      d. Anthoxanthin
4. Green leafy vegetables are poor source of  
 a. Vitamins                      b. Minerals                      c. Fibre                      d. Carbohydrate
5. Effect of heat on egg causes  
 a. Gelatinization                      b. Syneresis                      c. Coagulation                      d. Browning
6. Major carbohydrate present in milk  
 a. Glucose                      b. Lactose                      c. Whey                      d. Casein
7. Change associated with ageing of meat  
 a. Tenderisation                      b. Juiciness                      c. Denaturation of protein                      d. Rigor mortis
8. This is not a moist heat method of meat cookery  
 a. Roasting                      b. Braising                      c. Simmering                      d. Pressure cooking
9. Leavening action of fat is used in the making of  
 a. Ice cream                      b. Chocolates                      c. Cakes                      d. Coffee
10. Common adulterant added in chilli powder  
 a. Molasses                      b. Rava                      c. Saw dust                      d. Iron filling

**Part B**

**5 x 6 = 30**

**Answer ALL questions**

**Each answer should not exceed 400 words or two pages**

- 11.a. Write on the need and principles of cooking.  
(or)
- 11.b. Illustrate the process and benefits of germination.
- 12.a. What are the points to be considered while selection of vegetables for cookery?  
(or)
- 12.b. Classify fruits with examples.
- 13.a. What is "Pasteurization"? Explain method of pasteurization.  
(or)
- 13.b. Discuss the composition of egg.
- 14.a. Outline the post -mortem changes in meat.  
(or)
- 14.b. Highlight the selection criteria of fresh fish for cookery.
- 15.a. Evaluate uses of spices and condiments in cookery.  
(or)
- 15.b. Write on types of food adulteration.

**Part C**

**5 x 12 = 60**

**Answer ALL questions**

**Each answer should not exceed 800 words or fourpages**

- 16.a. Explain the functions of food.  
(or)
- 16.b. Discuss about structure and nutritive value of wheat.
- 17.a. Comment on changes that takes place during vegetable cookery.  
(or)
- 17.b. Explain composition and nutritive value of vegetables.
- 18.a. Describe methods of evaluation of quality of egg.  
(or)
- 18.b. Write on different types of milk and milk products.
- 19.a. Classify meat and write on the factors affecting tenderization of meat.  
(or)
- 19.b. Discuss about cooking and preservation methods of fish.
- 20.a. What is "Rancidity"? Suggest measures for the prevention of rancidity.  
(or)
- 20.b. Discuss about stages of sugar cookery.

\*\*\*\*\*