



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 Science and Nutrition**

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

18BFNC01 Basics of Food Science

**Part A
Choose the Correct Answer**

10 x 1 = 10

1. Cooking food with minimum amount of liquid at 80-85⁰ C is called
a. stewing b. steaming c. blanching d. poaching
2. In microwave cooking heat is generated
a. from inside the food b. reflected and produced c. by conduction d. by solar energy
3. The starch content in wheat is distributed in
a. endosperm b. germ c. bran d. aleurone
4. Digestibility is highly affected by trypsin inhibitor content in
a. chickpea b. peanut c. rajmah d. dhal
5. All are water soluble pigments except
a. chlorophyll b. anthocyanin c. betalin d. anthoxanthin
6. In enzymatic browning the appearance of brown colour is due to the formation of
a. millard reaction b. melanin c. dextrin d. caramel
7. The major protein in egg yolk is
a. lipovitellin b. avidin c. ovalbumin d. ovoglobulin
8. UTH method of pasteurization of milk uses
a. 150-165⁰ C for 10 sec b. 135-150⁰ C for 2-6 sec
c. 130-140⁰ C for 7-10 sec d. 98⁰ C for 2 min
9. The cloudiness developed in cooking oil when stored in refrigerator is termed as
a. hydrogenation b. shortening c. plasticity d. winterisation
10. Coffee is a type of _____ beverage.
a. refreshing b. nourishing c. stimulating d. soothing

Part B
Answer ALL questions
Each answer should not exceed 400 words or two pages

5 x 6 = 30

- 11.a. Write a note on food groups.
(or)
- 11.b. Explain about dry heat method of cooking add a note on its advantages and disadvantages.
- 12.a. Briefly explain about gelatinization and dextrinisation.
(or)
- 12.b. Discuss on the toxins in nuts and oil seeds.
- 13.a. Classify fruits and discuss on the nutritive value of fruits.
(or)
- 13.b. Explain the changes taking place during ripening of a fruit.
- 14.a. Write a short note on types of milk.
(or)
- 14.b. Draw a labelled sketch of egg and explain.
- 15.a. Enumerate the aspects to be considered in the selection of fish.
(or)
- 15.b. Discuss about the postpartum changes taking place in meat.

Part C
Answer ALL questions
Each answer should not exceed 800 words or four pages

5 x 12 = 60

- 16.a. Explain the principles and working of a microwave oven. Discuss about its merits and demerits.
(or)
- 16.b. Describe about food guide pyramid. Explain the need for grouping of foods.
- 17.a. Write a note on the pulse processing method that increase the digestibility of pulses.
(or)
- 17.b. Discuss on different products obtained by soya bean processing.
- 18.a. Write in detail on the changes taking place to the pigments in vegetables during cooking.
(or)
- 18.b. Explain the classification, composition and nutritive value of fruits.
- 19.a. What are the problems encountered in milk boiling? Explain in detail on pasteurization.
(or)
- 19.b. Write a note on factors affecting coagulation and foam formation.
- 20.a. Give the composition and nutritive value of meat.
(or)
- 20.b. Discuss on the classification and nutritive value of poultry. Explain about poultry processing.
