

**Avinashilingam Institute for Home Science and Higher Education for Women
Coimbatore-641 043**

Bachelor's Degree Examination –November 2017

I Semester

Class : I UG

Major: Food Service Management & Dietetics

Time: 3 hours

Max. Marks: 100

15BFDC01/14BCDC01 Food Science

Part-A

(10 x 1=10)

Choose the correct answer

1. Fermentation increases -----
a) Vitamin C b) Calcium c) B-Vitamins d) Vitamin A
2. Poaching is done at a temperature between -----
a) < 100°C b) >100°C c) between 50-60°C d) between 80-85°C
3. Polished rice is poor in -----
a) B Vitamins and Vitamin C b) Calcium and Iron
c) Vitamin A and Vitamin C d) Phosphorus and Sodium
4. Goitrogens are present in the following except
a) Soya bean b) khesari dhal c) Lentils d) ground nuts
5. Apple belongs to the classification of -----
a) Melons b) Drupes c) berries d) pomes
6. ----- has more protein.
a) shell b) shell membrane c) egg yolk d) egg white
7. ----- temperature is recommended for storage of fish
a) 0°C b) 4°C c) -4°C d) -18°C
8. Meat fat is rich in -----
a) MUFA b) PUFA c) Saturated fats d) Unsaturated fats
9. Hard ball stage of doneness is used for the preparation of -----.
a) Marshmallows b) laddoo c) Chikki d) Toffies
10. Coffee is commonly adulterated with -----
a) Cassia bark b) Starch c) brick powder d) Artificial colour

PART –B

(5 ×6 = 30)

Answer the following

Answer should not exceed 400 words or two pages

11. a) Differentiate fortification and enrichment.
(OR)
b) Give the merits of germination.
12. a) Explain the types of leavening agents with suitable examples.
(OR)
b) Write the factors affecting the cooking quality of pulses.
13. a) Explain the method of evaluation of egg quality.
(OR)
b) Bring out the role of milk in cookery.
14. a) Write short notes on ageing of meat.
(OR)
b) Give the classification of poultry.
15. a) Discuss on any six incidental adulterants and their harmful effects.
(OR)
b) Brief on different forms of sugar.

Part – C

(5 ×12 = 60)

Answer the following

Answer should not exceed 800 words or four pages

16. a) Discuss about any 3 moist heat methods of cooking.
(OR)
b) Explain any two food groups and give the advantages of fermentation.
17. a) Discuss the role of ingredients in bread making.
(OR)
b) Explain about rice milling and write short notes on the parboiling of rice.
18. a) Explain the changes brought about in any 3 pigments during cooking using salt, soda and acid.
(OR)
b) Describe about the different types of pasteurization and explain homogenization of milk.
19. a) Give the role of fat in cookery.
(OR)
b) Elaborate on the changes brought about during cooking of meat.
20. a) Explain the different stages of sugar cookery.
(OR)
b) Bring out the common adulterants present in any 6 spices and how will you identify them.
