

**Avinashilingam Institute for HomeScience and Higher Education For Women
(Deemed to be University)Coimbatore-43**

Semester Examination –November-2018

Semester-I

**Class :I BSc
Major :Food Service Management**

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

18BFDC01 Food Science

Part-A

(10X1=10)

Circle the correct answer

1. Basic four food groups are suggested by ____
(a) NIN (b)ICMR (c) CFTRI (d) WHO
2. Pulses are deficient in _____ amino acids
(a) methionine (b) arginine (c) lysine (d) leucine
3. During ripening, hydrolysis of _____ occurs resulting in softening of fruits
(a) anthocyanidin (b) hemi cellulose (c) chlorophyll (d) anthocyanin
4. _____ added to cooking water disintegrate cellulose and hemicelluloses of vegetables and produce soft texture
(a) Sodium bicarbonate (b) Magnesium bicarbonate
(c) Potassium permanganate (d) Sodium Benzoate
5. Casein can also be separated from milk by the addition of _____
(a) Rennin (b) glutamic acid (c) oxidase (d) xanthine
6. The development of green colour on the surface of egg yolk on prolonged heating is due to _____ formation
(a) Ferrous sulphide (b) Ferrous anhydride (c) Sulphuroxide (d) Hydrogen sulphide
7. In ageing, the meat is held cold after rigor mortis, the meat become soft and pliable which is called _____
(a) ageing (b) rigor (c) resolution of rigor (d) ripening
8. The fishy odour is due to the production of _____
(a) Trimethylamine (b) Hexamine (c) Acrolein (d) Ketone bodies
9. _____ stage of sugar cookery is preferred for the Jelabi syrup
(a) soft ball (b) firm ball (c) thread (d) crack
10. The polymer present in cinnamon that act as an antioxidant is
(a) Phenyl (b) Benzyl
(c) Ethyl hydroxyl chalcone (d) Methyl hydroxyl chalcone

Part B

5 X 6=30

Answer the following

Answer should not exceed 400 words or two pages

11. a) List the basic food groups and explain the recently followed food group in India.
Or
11. b) Differentiate the germination and malting process with examples
12. a) Tell the nutritive value of vegetables and how it is beneficial for human consumption.
Or
12. b) Classify fruits with examples.
13. a) List the testing procedure used to evaluate the quality of egg in house
Hold level.
Or
13. b) Compare on different types of milk
14. a) Assess the changes that occur during the cooking of meat.
Or
14. b) Propose the recent preservation techniques adopted in keeping quality of fish
15. a) Illustrate the different test used to detect adulteration in common foods.
Or
15. b) Evaluate the role of any four spices used in Indian cookery.

Part C

5 x 12=60

Answer the following

Answer should not exceed 800 words or four pages

16. a) Compare the role of fortification and enrichment technology in food industrial sector.
Or
16. b) Illustrate various methods of cooking by using water as a medium.
17. a) Discuss the techniques to be followed in selection and storage of fruits.
Or
17. b) Explain the various types of pigments present in vegetables.
18. a) Formulate a flow chart for the preparation of cheese and explain its procedure
Or
18. b) Estimate the composition and nutritive value of milk.
19. a) Assess the changes that observed in meat after slaughtering the animal.
Or
19. b) Evaluate the ageing process and explain the factors affecting the tenderness of meat.
20. a) Assess the stages of sugar cookery.
Or
- 20 b) Explain the role of fat in cookery
