

**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 Science and Nutrition**

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

15BFNC01 Basics of Food Science

Part-A

10 x 1=10

Choose the correct answer

1. ____ are non – nutrient compounds having biological activity in the body.
a. Antioxidants b. Phytochemicals c. Vitamins d. Additives
2. ____ temperature is an effective limit for pressure cooking.
a. 120⁰ C b. 130⁰ C c. 140⁰ C d. 150⁰ C
3. Generally cereals are deficient in ____
a. Glycine b. Lysine c. Methionine d. Tryptophan
4. Natto is a Japanese product made from ____
a. Soyabean b. Groundnut c. Cowpea d. Horse gram
5. Tomato contain mostly ____ pigment.
a. β carotene b. Chlorophyll c. Flavanoids d. Lycopene
6. Cabbage belong to ____ portion.
a. Flower b. Fruit c. Leaf d. Stem
7. Yellow colour of milk is due to carotene and ____
a. Thiamin b. Riboflavin c. Folic acid d. Iron
8. Lactalbumin begins to coagulate at a temperature of ____ ⁰C
a. 66 b. 69 c. 74 d. 79
9. Meat cured with ____ retain red throughout cooking.
a. Nitrate b. Nitrite c. Nitride d. Nitrous
10. ____ contain more amount of glycogen among Sea-foods.
a. Cod b. Clamps c. Oyster d. Crab

