

**Avinashilingam Institute for Home Science and Higher Education for Women,  
(Deemed to be University) Coimbatore-641 043**

**Bachelor's Degree Semester Examination, November 2018**

**I Semester**

**Major: Food Science and Nutrition**

**Time: 3 hours**

**Class: I B.Sc.**

**Max.Marks: 100**

**18BFNC01 Basics of Food Science**

**Part A**

**ANSWER ALL QUESTIONS**

**10X1=10**

1. Fruits used for eradication of 'scurvy' disease is:  
(A) Guava  
(B) Amla  
(C) Mango  
(D) Citrus
2. The preprocessing method that inactivates enzymes  
(A) Simmering  
(B) Stewing  
(C) Blanching  
(D) Peeling
3. Amaranth leaves are rich in  
(A) Vitamin A  
(B) Vitamin B  
(C) Vitamin C  
(D) Vitamin E
4. Which portion of wheat is rich in starch  
(A) Endosperm  
(B) Bran  
(C) Germ  
(D) None
5. Gluten is viscous and elastic in nature and is combination of  
(A) Gliadin and glutenin  
(B) Glutenin and starch  
(C) Albumin and Globulin  
(D) Globulin and gliadin
6. The most important quality attributes which is responsible for colour of the potato chips is  
(A) Starch  
(B) Proteins  
(C) Reducing sugars  
(D) Vitamin C
7. Canning of fruits and vegetables is a .....process  
(A) Cold  
(B) Heat  
(C) Irradiation  
(D) Microwave
8. The percentage fat constituent of double toned milk is  
(A) 0.5  
(B) 1.5  
(C) 3.0  
(D) 4.5

9. The white portions of meat muscle refers to
  - (A) Vitamins
  - (B) Minerals
  - (C) Fat
  - (D) Carbohydrates
10. Tenderness of meat cannot be brought by
  - (A) Marinating
  - (B) Salting
  - (C) Refrigeration
  - (D) Addition of spices

**Part B**

**Answer the following**

**5 x 6 = 30**

**Answer should not exceed 400 words or two pages**

11. a. Classify foods based on functions.  
(or)
11. b. Give the merits and demerits of microwave cooking.
12. a. Write the benefits of germination process.  
(or)
12. b. Give an account of types of rancidity.
13. a. Bring out the effect of ripening process on fruits  
(or)
13. b. Briefly discuss about the nutritive value and composition of vegetables
- 14 a. . Demonstrate the tests for freshness of egg  
(or)
14. b. What are the nonfermented products from milk and explain.
- 15.a. What are the factors to be considered in selection of fish?  
(or)
15. b. Comment on the effect of cooking of meat.

**Part C**

**Answer the following**

**5 x 12=60**

**Answer should not exceed 800 words or four pages**

- 16.a. Discuss the different methods of cooking  
(or)
16. b. Highlight the recent methods of cooking, their advantages and disadvantages
- 17.a. Draw the structure of wheat and explain the composition of cereals.  
(or)
17. b. Explain the process of gel formation and dextrinization.
- 18.a. Describe the types and nature of pigments in fruits and vegetables  
(or)
18. b. Explain the changes during cooking of vegetables
- 19.a. Enumerate the composition of milk.  
(or)
- 19.b. Explain the factors affecting coagulation and foam formation in egg.
20. a. Explain the composition and suitable methods of cooking poultry.  
(or)
20. b. Describe the changes during cooking of meat.

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Part A

ANSWER ALL QUESTIONS

10X1=10

1. Which provides energy very slowly?
  - a) Carbohydrates
  - b) Fats
  - c) Proteins
  - d) Fibers
2. Which of the following does NOT constitute 90% of dry weight of any food?
  - a) Carbohydrates
  - b) Fibres
  - c) Proteins
  - d) Fats
3. Which portion of wheat is rich in sugar
  - (A) Endosperm
  - (B) Bran
  - (C) Germ
  - (D) Aleurone layer
4. Gliadin is soluble in
  - (A) Salt
  - (B) Alcohol
  - (C) Dilute acid and alkali
  - (D) Sugar
5. Chlorophyll is green in colour while Pheophytin is ..... in colour
  - (A) Yellow
  - (B) Red
  - (C) Black
  - (D) Brown
6. Pectins are polymer of
  - (A) Sugar and acid derivatives
  - (B) Protein and fat
  - (C) Carbohydrates and protein
  - (D) Carbohydrate and fat
7. Low temperature storage of potatoes results in
  - (A) Sweet
  - (B) Have more sugar
  - (C) Have more starch
  - (D) Both a & b
8. Subjecting fats to high temperature in the presence of oxygen such that fats deteriorate is called \_\_\_\_\_
  - a) Hydrolytic rancidity
  - b) Auto- oxidation
  - c) Thermal decomposition
  - d) Lipolysis
9. Coated meat products require \_\_\_\_\_
  - a) Breeding

- b) Pre-dusting
- c) Battering
- d) All the three are methods of making Coated meat products

10. Which of the following is a factor that affects the storage stability of food?
- a) Type of raw material used
  - b) Quality of raw material used
  - c) Method/effectiveness of packaging
  - d) All of the mentioned

Part B

5X6=30

Answer all the questions

11. A. state your view that fat is a medium of cooking  
(or)  
B. briefly discuss about food pyramid
12. A. Explain Retrogradation and syneresis  
(or)  
B. Comment on the toxins present in nuts and oil seeds
13. A. Classify vegetables on different categories  
(or)  
B. Bringout the composition and nutritive value of fruits
14. A. write the types of milk and their compositions  
(or)  
B. Draw and explain the structure of egg
15. A. What are the methods of cooking applied for fish? Substantiate  
(or)  
B. Comment on the factors influencing selection of meat.

Part C

5X12=60

Answer all the questions

16. A. Enumerate the methods of cooking  
(or)  
B. Explain food Groups and the need for grouping of foods
17. A. Discuss milling of pulses and the byproducts obtained during milling  
(or)  
B. Illustrate the types of oil and effect of heat on oil absorption
18. A. Explain the process of ripening and its effect on nutritive value of fruits  
(or)  
B. Highlight the effect of cooking on changes in nutritive value and pigments of vegetables
19. A. Demonstrate the methods of cooking of egg with examples  
(or)  
B. Explain the methods of making fermented milk product.
20. A. Enumerate the factors affecting tenderness of meat  
(or)  
B. Explain the structure, composition and nutritive value of poultry

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