

23/11/17

**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**

15BFNC03 /14BFNC03 Food Chemistry

Part-A

10 x 1=10

Choose the correct answer

1. _____ water is unavailable to microbes.
a. Chemically bound water b. Bound water c. Semi free water d. Free water
2. Bulk of water in food is known as _____ water
a. Bound b. Free c. Semi free d. Leaked
3. Swelling of starch occurs at _____ °C
a. 60-70 b. 70-80 c. 88-92 d. 100
4. The temperature of sugar cookery at 118-120°C gives _____
a. Thread b. Soft ball c. Firm ball d. Hardball
5. The Coagulation of milk is protein by heat is accelerated by an increase in _____
a. Acidity b. Alkalinity c. Neutral d. None
6. Gelatin is _____ in nature.
a. Carbohydrate b. Enzyme c. Protein d. Oily
7. Margarine is mainly prepared from _____
a. Groundnut b. Soya bean c. Cashew nut d. Almonds
8. _____oil absorption is less in fried foods.
a. Sesame b. Rapeseed c. Palm d. Rice bran
9. _____ has significantly reduced carotene losses in leafy vegetables.
a. Pressure cooking b. Boiling c. Steaming d. Simmering
10. The Coloring substance present in turmeric is _____
a. Crocerein b. Curcumin c. Capsaicin d. Oleoresin

Part B

5 X 6=30

Answer the following

Answer should not exceed 400 words or two pages

- 11.a. Write short notes on Hydrogen bonding.
(or)
- 11.b. Explain about water activity and its importance.
- 12.a. Elaborate gel formation.
(or)
- 12.b. Write short notes on Retrogradation and syneresis.
- 13.a. Describe about gluten formation.
(or)
- 13.b. Explain fermentation in brief.

