

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

**Master's Degree Examination – November 2018
I Semester**

**Class : I PG
Major : Food Service Management and Dietetics**

**Time :3 hours
Max. Marks: 60**

17MFDC01 ADVANCE FOOD SCIENCE

Part-A

10 x 1/2=5

Choose the correct answer

1. Gustation means
 - a. sense of touch
 - b. sense of taste
 - c. sense of smell
 - d. sense of visual appeal
2. Identify the equipment used for measuring the texture of fruits
 - a. penetrometer
 - b. shortometer
 - c. farinograph
 - d. shear press
3. The sugar syrup used for making toffees should be cooked to
 - a. firm ball
 - b. hard ball
 - c. hard crack
 - d. soft crack
4. Gelatinisation occurs for most of the starches in the temperatures between
 - a. 50-60° C
 - b. 60-70° C
 - c. 80-90° C
 - d. 90-100° C
5. Identify the leavening agent used for cake
 - a. sodium chloride
 - b. sodium bi-carbonate
 - c. sodium carbonate
 - d. sodium benzoate
6. Following are the anti-nutritional factors present in pulses except
 - a. Trypsin inhibitor
 - b. Saponins
 - c. Haemagglutinins
 - d. Biotin
7. Cloudy appearance of oil when stored in the refrigerator is
 - a. Rancidity
 - b. Hydrogenation
 - c. Winterization
 - d. Plasticity
8. Three R's of cooking to conserve nutrients includes reducing the
 - a. water
 - b. cooking time
 - c. surface area
 - d. all the above
9. Wrapping of meat in papaya leaves before cooking results in
 - a. Tenderization
 - b. Curing
 - c. Ageing
 - d. Marbling
10. Identify the rich source of protein among the following
 - a. Liver sheep
 - b. Mutton muscle
 - c. liver goat
 - d. beef muscle

Part B

5 X 4=20

Answer the following

Answer should not exceed 200 words or one page

11. a. Distinguish between objective and subjective evaluation of foods.
(or)
11.b. Appraise the different properties of colloids.
12. a. Explain the factors affecting the crystallization of sugar.
(or)
12. b. Outline the factors affecting gluten formation in cereals.
13. a. Give a note on rancidity of fats.
(or)
13. b. Bring out the importance of germination and fermentation in pulses.
- 14.a. Explain the role of milk in cookery.
(or)
14. b. Give an account on enzymatic browning reaction in fruits and vegetable.
15. a . Draw the structure of egg and enlist the role of egg in cookery.
(or)
15.b . Highlight the factors affecting tenderness of meat.

Part C

5 x 7=35

Answer the following

Answer should not exceed 600 words or three pages

- 16.a. Identify the different physical methods used for evaluating banana milk shake.
(or)
16.b. Examine different types of emulsions in food industry.
- 17.a. Explain different stages of sugar cookery with suitable examples and write the role of sugar in cookery.
(or)
17 .b. Highlight the leavening agents used in food preparations.
- 18.a. Trace the different anti nutritional properties of pulses and suggest measures to prevent the same.
(or)
18.b. Discuss any three methods used for processing of fats.
- 19.a. Describe the Pigment changes during cooking of vegetables.
(or)
19.b. Give the different types of milk and problems encountered in milk cookery.
- 20.a. What is rigor mortis? Illustrate the post mortem changes in meat.
(or)
20.b. Elaborate the following:
(i) grading of eggs (ii) selection of fish
