

Reg. No. :

Name :

Fifth Semester B.Sc. Degree Examination, December 2022

First Degree Programme under CBCSS

Home Science

Core Course

HS 1546 : BASIC FOOD SCIENCE

(2018 Admission Onwards)

Time : 3 Hours

Max. Marks : 80

PART-A

Answer **all** questions. Each question carries **1** mark.

1. Caramelization of sugar.
2. Rancidity of fats
3. Limiting amino acids in cereals
4. Pigment in green vegetables
5. Parboiling of rice
6. Antioxidants
7. Expand HACCP
8. Fermentation

P.T.O.

9. Smoking point

10. Asepsis

(10 × 1 = 10 Marks)

PART- B

Write short answers not exceeding **one** paragraph. Answer any **eight** questions. Each questions carries **2** marks.

11. Explain food adulteration.
12. Briefly explain blanching.
13. Demerits of deep frying.
14. Write note on nutritional labelling.
15. Explain functional foods.
16. Explain the procedure for malting.
17. What is gelatinization?
18. Nutritional significance of fruits.
19. Explain enzymatic browning.
20. Different wheat products in market.
21. Explain food fortification.
22. Nutritional significance of fish.
23. Explain two fermented breakfast items.
24. Factors affecting storage of milk.
25. List principles of HACCP.
26. Natural food colours.

(8 × 2 = 16 Marks)

PART – C

Write short essays not exceeding **120** words. Answer any **6** questions. Each question carries **4** marks.

27. Explain the importance of fat in cooking.
28. Explain methods to preserve nutritive value of vegetables while cooking.
29. What are the factors affecting while cooking pulses?
30. Explain merits of consuming germinated food products.
31. Write a note on different type of beverages
32. Explain the major functions of FSSAI.
33. How will you select a fresh fish?
34. Explain the major changes in vegetables during cooking.
35. Explain the significance of egg in baking.
36. Draw and explain the structure of wheat.
37. Explain-consumption of reheated oils make you unhealthy.
38. Define drying and explain different methods.

(6 × 4 = 24 Marks)

PART – D

Write essays not exceeding **four** pages. Answer any **two** questions. Answer should not exceed **4** pages. Each question carries **15** marks.

39. Explain different methods of pasteurization of milk.
40. Explain principles and methods of food preservation.

41. Discuss post mortem changes in meat and the different factors affecting meat tenderness.
 42. Explain different chemicals used in food preservation and processing.
 43. Explain different adulterants commonly used in food and methods to detect it.
 44. Explain different fruit and vegetable products available in market.
- (2 × 15 = 30 Marks)**
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