TB221740V

Reg. No :.....

Name :.....

B. Sc. DEGREE (C.B.C.S.) EXAMINATION, NOVEMBER 2022

(2022 Admissions (regular) 2021 Admissions (Improvement / Supplementary), 2020 Admission Supplementary)

SEMESTER I - CORE COURSE (NUTRITION AND DIETETICS)

ND1B02B20 - FOOD SCIENCE

Time : 3 Hours **Maximum Marks : 80**

Part A

I. Answer any Ten questions. Each question carries 2 marks **(10x2=20)**

1. Classify foods into food groups.
2. Explain process of mixing as pre-preparation method.
3. List out the toxins hindering protein metabolism.
4. Generalise on millets.
5. Explain colostrum.
6. Generalize on various health benefits of milk.
7. Generalize the composition of an egg.
8. Write a note on collagen.
9. Explain the role of ethylene in fruit ripening.
10. Compare on hydrogenation and emulsification of fats.
11. State few uses of sugar and sugar products.
12. Write a brief note on decaffeinated coffee.

Part B

II. Answer any Six questions. Each question carries 5 marks **(6x5=30)**

13. Illustrate and brief on microwave cooking
14. Write a note on fermented cereal products.
15. Illustrate the nutritional composition of milk and milk products.
16. Determine various proteins present in egg white.
17. Explain the methods for preservation of fishes.
18. Explain various storage and preservation methods for fruits and vegetables.
19. Enumerate different stages of sugar cookery.
20. Summarize on the mechanism of autoxidation of fats.
21. Explain various types of tea and major phenolic compounds present in tea.

Part C

III. Answer any Two questions. Each question carries 15 marks **(2x15=30)**

22. Illustrate and describe structure of wheat.
23. Explain the role of acid, heat, and enzyme in milk cookery.
24. Determine various changes occurring in meat during cooking.
25. Describe lipolysis. Explain the factors affecting lipid oxidation.