TB221310V **Reg. No :.....**

Name :.....

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

(2022 Admissions (regular) 2021 Admissions (Improvement / Supplementary), 2020, 2019, 2018, Admissions Supplementary)

SEMESTER I - CORE COURSE (HOME SCIENCE)

HS1B01B18 - METHODOLOGY OF HOME SCIENCE AND FOOD SCIENCE

Time : 3 Hours **Maximum Marks : 60**

Part A

I. Answer any Ten questions. Each question carries 1 mark **(10x1=10)**

1. Cite any two important institutions offering Home Science education in India.
2. Convert ICMR to the expanded form.
3. Recall the method of blanching.
4. Give the glycemic index of pulses.
5. Name the toxin present in Kesari dal (Lathyrus sativus)
6. List the main nutrient constituents of the endosperm of a cereal grain.
7. State the key message of 2016 The International year of pulses.
8. State why milk is said to be a complete food.
9. Recall candling of eggs.
10. Name the milk sugar.
11. Define Osmosis.
12. Recall nutrient content claim in packaging.

Part B

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

13. Illustrate the various disciplines of Home Science and point out the career options.
14. Differentiate between microwave cooking and pressure cooking.
15. Discuss the dry heat methods of cooking. Comment on its merits and demerits
16. Explain the toxic components present in pulses.
17. Enlist the type of pulses commonly used in India.
18. Classify the pigments present in fruits and vegetables and explain with suitable examples.
19. Examine the causes of spoilage in fish. Tell the methods to prevent it.
20. Analyze the changes in meat during cooking.
21. Choose and describe the traditional methods of food preservation.

Part C

III. Answer any Two questions. Each question carries 10 marks **(2x10=20)**

22. Discuss the different stages of sugar cookery and its applications.
23. Discuss cereals under the following heads. a) Structure b) Nutritive value c) Common cereals used in India.
24. Define pasteurization and explain the different methods of pasteurization.
25. Explain the methods of food preservation using high temperature.