## **TB141280**

Reg. No:				
Name:				

## B.Sc.DEGREE (C.B.C.S.S) EXAMINATION, NOVEMBER 2014 B.Sc. HOME SCIENCE – FIRST SEMESTER HSC1MHAFS- CORE COURSE 1 (FOR B.Sc.FAMILY AND COMMUNITY SCIENCE) METHODOLOGY OF HOME SCIENCE AND APPLIED FOOD SCIENCE

Time: 3 Hours Maximum Marks: 60

Part A (Short Answer Questions)
Answer **all** questions. Each question carries 1 mark.

- 1. What is Syneresis?
- 2. Define Home Science.
- 3. What are Phytochemicals?
- 4. List the characteristics of research
- 5. What is Capsaicin?
- 6. What is hydrogenation?
- 7. What is Evaporated milk?
- 8. Define organic food.

(8x1=8)

Part B (Brief Answer Questions)
Answer any **six** questions. Each question carries two marks.

- 9. Distinguish between primary and secondary data.
- 10. What is lathyrism?
- 11. What are the changes of starch while applying dry heat?
- 12. Write any four properties of fats.
- 13. Write the difference between a questionnaire and a schedule.
- 14. List the scope of Home Science
- 15. Discuss the changes in fruits during ripening
- 16. Brief on any four functional properties of starch

(P.T.O)

- 17. Classify foods based on predominant function.
- 18. List the reasons for cooking food.

(6x2=12)

## Part C

Answer any four questions. Each question carries 4 marks.

- 19. Differentiate between amylose and amylopectin.
- 20. Explain the different stages in egg white foam formation.
- 21. What is simple random sampling? List the merits and demerits.
- 22. How will the study of Home Science help in development of a community?
- 23. Write a note on Textured Vegetable Protein
- 24. Explain the term denaturation. List the factors that affect denaturation

(4x4=16)

## Part D

Answer any two questions. Each question carries 12 marks.

- 25. Enumerate the different methods of collecting data.
- 26. Explain the different stages of sugar cookery emphasizing its applications.
- 27. Explain the different types of browning reactions seen in foods.
- 28. Write an essay on fish under the following heads:
  - (a) Classification (b) Composition (c) Nutritive value

(2x12=24)