

DKM COLLEGE FOR WOMEN AUTONOMOUS
DEPARTMENT OF FOODS AND NUTRITION
ADVANCED FOOD SCIENCE

Sub code- 15CPFN3B

CLASS – II MSC

UNIT – 1 FOOD GROUPS

6 Marks Questions

1. Give short note on food groups.
2. Describe the basic four and basic five food groups.
3. Importance of food groups in our daily diet.
4. Classify different methods of cooking and explain any three methods in detail.
5. Explain the moist heat methods of cooking.
6. Explain the dry heat methods of cooking.
7. Give the advantages and disadvantages of pressure cooking.
8. What are the principles of dry heat cooking methods?
9. Explain the methods in which air is used as medium of cooking.
10. Compare shallow fat frying and deep fat frying methods with suitable examples.

15 Marks Questions

1. Give the ICMR classification of food groups in detail.
2. Describe the basic four and basic five food groups and give its importance.
3. Explain the different methods of cooking.
4. What are the moist heat methods of cooking?
5. What are the dry heat methods of cooking?

UNIT – 2 – SUBJECTIVE AND OBJECTIVE EVALUATION

6 Marks Questions

1. Give a short note on sensory evaluation.
2. What are the criteria for conducting the sensory evaluation test.
3. Explain the types of sensory tests and give its applications.
4. What are the limitations of sensory evaluation.
5. Give a short note on objective evaluation.
6. Give the principles of objective evaluation.
7. Explain the physical and chemical methods of objective evaluation.
8. What are the improvised instruments used for Indian recipes.
9. Describe the various methods of evaluation of texture by objective evaluation.

15 Marks Questions

1. Give a detailed description on sensory evaluation.
2. Describe the statistical significance and reporting results of sensory evaluation.
3. Give a detailed description on objective evaluation.
4. Give the various reasons for evaluating the sensory evaluation.
5. What are the principles of objective evaluation. Explain in detail.

UNIT –3 NUTRITIONAL COMPOSITION

6 Marks Questions

1. Describe the structure of wheat and give its composition and nutritive value.
2. Explain the factors affecting gluten formation.
3. Describe the role of pulses in cookery
4. Explain the effect of germination on pulses.

5. Define enzymatic browning in vegetables and fruits and any four methods of preventing it.
6. Explain pectin and the presence of pectin in any two fruits.
7. Give the structure nutritive value of egg.
8. Role of egg in cookery.
9. What is rigor mortis? Explain the classes of grades.
10. Explain the properties of milk.
11. Give the factors affecting fat absorption.
12. Use of fat in cookery.
13. What are the different stages of sugar cookery?

15 Marks Questions

1. Give the structure nutritive value of rice.
2. What are the factors affecting cooking quality in pulses?
3. Give the methods of cooking and changes in cooking of vegetables.
4. Explain the structure and role of egg in cookery.
5. Define poultry and give their grades and methods of cooking.
6. Give the types of fat, and their properties.
7. What is rancidity and tests for rancidity in fat?
8. Describe the types of sugars and give the stages of sugar cookery.

UNIT – 4 - FOOD PRESERVATION

6 Marks Questions

1. Explain the quality and testing of foods in food preservation.
2. Explain food additives.
3. What are the types of food additives?
4. Give the applications of food additives.
5. Explain food preservation in detail.

15 Marks Questions

1. What are the principles of food preservation? Explain in detail.
2. Explain food additives.
3. Give the types and applications of food additives in detail.

UNIT – 5 FOOD ADULTERATION

6 Marks Questions

1. Explain food standards.
2. What are the various food laws and standards?
3. What is food adulteration? Give in detail.
4. Give different methods of identification of adulteration in foods.
5. Describe FPO.
6. What is HACCP? Give its importance.

15 Marks Questions

1. Define food adulteration in detail.
2. Describe the role of AGMARK in maintaining standards of food.
3. What is FPO? Explain its functions.
4. What are the types of food adulteration?
5. Describe the incidental contaminants and the harmful effects on the body.