DKM COLLEGE FOR WOMEN AUTONOMOUS

DEPARTMENT OF FOODS AND NUTRITION

FOOD SCIENCE

SUB CODE:15CNF3A **CLASS: II BSC**

UNIT-I

2 Marks Questions

1. Define food.
2. Define food science
3. Define food additive
4. What is fermented food?
5. What is functional food?
6. What is Antioxidants?

5 Marks Questions

1. Explain the functions of food
2. Give the notes on ICMR –Basic five food groups
3. Give the notes on ICMR –Basic seven food groups

10 Marks Questions

1. Give the ICMR classification of food groups
2. Explain the Food in relation to health.

UNIT-II

2 Marks Questions

1. What are cleaning and its advantages?
2. Give the disadvantages of cleaning
3. What is peeling and stirring
4. Give the advantages of peeling
5. Give the disadvantages of peeling
6. Give the advantages of cutting

7. Give the disadvantage of cutting
8. What is cutting?
9. What are sieving and its advantages?
10. Give the notes on various types of processing
11. What is coating and its advantages?
12. Give the disadvantages of coating
13. Define blanching
14. Give the advantages of blanching
15. Give the disadvantages of blanching
16. What is marinating
17. Give the advantages and disadvantages of marinating
18. What is germination?
19. Give the advantages of germination
20. Give the disadvantages of germination
21. What is fermentation?
22. Give the advantages of fermentation
23. Give the disadvantages of fermentation
24. What is grinding
25. Give the advantages of grinding
26. Give the disadvantages of grinding
27. What is drying?
28. Give the advantages of drying
29. What is filtering?
30. Give the advantages and disadvantages of filtering
31. What is roasting?
32. Give the advantages and disadvantages of roasting
33. Why do we cook foods? What are limitations of it?
34. Define poaching. Bring out the advantages of it.
35. Define boiling
36. Give the advantages of boiling
37. Give the disadvantages of boiling
38. Define simmering
39. Give the advantages of simmering
40. Give the disadvantages of simmering
41. What is stewing?

42. Give the advantages of stewing
43. Give the disadvantages of stewing
44. Define steaming
45. Give the advantages of steaming
46. Give the disadvantages of steaming
47. Differentiate between wet and dry steaming
48. Give the notes on waterless cooking
49. Define pressure cooking
50. Give the advantages of pressure cooking
51. Give the disadvantages of pressure cooking
52. Define grilling
53. Define pan broiling
54. Define roasting
55. Define baking
56. Give the advantages of roasting
57. Define sautéing
58. Define shallow fat frying
59. Define deep fat frying
60. Give the advantages of deep fat frying
61. Define Braising
62. Give the advantages of microwave cooking
63. Give the disadvantages of microwave cooking
64. Give any three practical hints in microwave oven
65. Define dredging
66. Define binding
67. Define fold
68. Define blending

5 Marks Questions

1. Define the following.
   a) Mince b) Bind c) Fold d) Dredging
2. Classify different methods of cooking and explain any five methods in detail.
3. Explain the different dry methods of cooking
4. How is heat transferred in baking? What are foods normally cooked by banking?
5. Name five preliminary methods of cooking.

6. Define cleaning, peeling and its advantages
7. Explain the different types of moist heat method of cooking

10 Marks Questions

1. What is the principle of microwave cooking? Explain its construction and superiority over the traditional methods of cooking.

2. Name five preliminary methods of cooking. Discuss advantages and limitations giving suitable examples.

UNIT-III

2 Marks Questions

1. What is cereal protein?
2. Define gluten formation
3. Define gelatinization
4. Define gel formation
5. Define Retrogradation
6. Define Dextrinisation
7. What is favism?
8. What is soaking?
9. What is saponins?
10. What is TVP?
11. What is enzymatic browning?
12. What is Anthocyanins?
13. What is betalains?

5 Marks Questions

1. How is gluten formed? Explain its role in cereal cookery.
2. Explain the factors affecting gluten.
3. Explain the effect of moist heat and dry heat on starch
4. How does lump formation occur in starch? How do you prevent it?
5. Explain the factors affecting gluten formation.
6. Explain the role of cereal in Indian cookery.

7. Describe what happens when dry starches are heated. What is this process called?
8. Describe what happens when starch granules are heated in water. What is this process called?
9. What are the factors affecting cooking of pulses?
10. What is aflatoxin? What are its harmful effects?
11. What products can be prepared out of soyabean?
12. Explain the effect of cooking on pulses?
13. Write a short note on storage of fruits and vegetables?
14. What are the changes that occur during ripening of fruits?
15. What happens when cut fruits and vegetables are exposed to air? Explain the ways in which you may prevent this.
16. Why are vegetables blanched before dehydration?

10 Marks Questions

1. Draw the structure of wheat grain and name the components. Explain the function of each component.
2. Compare the nutritive value of rice and wheat.
3. Define and explain the terms gelatinization, dextrinisation, retrogradation and syneresis.
4. Define gelatinization. Explain the factors affecting gelatinization . Bring out the importance of gelatinization temperature of starch.
5. Explain the composition and nutritive value of cereals
6. Explain the composition and nutritive value of rice.
7. Explain the composition and nutritive value of locally available millets.
8. Write a short note on nutritive value of green-leafy vegetables.
9. Classify the pigments present in vegetables and fruits. Write a short note on each pigment.
10. What are the flavor compounds present in vegetables and fruits? Explain the sulphur containing vegetables.
11. Explain the effect of cooking acid and alkali on water soluble pigments of fruits and vegetables.

UNIT-IV

2 Marks Questions

1. Define casein.
2. What is whey protein?
3. What are the milk salts?
4. What is Rennin?
5. Define pasteurization
6. Define homogenization
7. What is cheese spread?
8. Define canning
9. Define chilling
10. What is ovalbumin

5 Marks Questions

1. Write a short note on proteins present in milk
2. Discuss the factors affecting milk coagulation
3. Write a short note on homogenised milk.
4. Describe the different kinds of milk.
5. Describe the role of milk and milk products in cookery.
6. Explain the Principles of milk cookery
7. Bring out the importance of whey protein concentrate in cookery.
8. How is rigor mortis developed in slaughtered animals?
9. Write a short note on tenderizing meat.
10. What is ripening or ageing of meat?
11. In which aspects fish is superior to meat?
12. Which is the best method for preserving fish? Why?
13. Discuss the points to be remembered while cooking fish and meat.
14. Write a short note on preservation of fish.
15. Draw the structure of egg and explain
16. What are the causes for spoilage of fish? Explain.

10 Marks Questions

1. What is pasteurization? Explain the different methods of preventing it.
2. Explain the composition and nutritive value of milk
3. Enumerate the milk and milk products

4. Explain in detail the processing of milk
5. Explain the effect of cooking on milk
6. Explain the composition and nutritive value of meat
7. Explain the structure of meat and its related products
8. Explain the methods of cooking in meat
9. Explain the nutritional importance of fish and meat in the diet.
10. Explain the composition and nutritive value of meat
11. Explain the post mortem changes and factors affecting tenderness
12. Explain the composition and nutritive value of fish
13. Explain the selection and identified fresh fish.
14. Explain the composition and nutritive value of egg.
15. Explain the quality and selection of egg.
16. Explain the methods of cooking in egg

UNIT-V

2 Marks Questions

1. Define crystallization
2. Define hydrogenation
3. Define margarine
4. Define Rancidity
5. Define Hydrolysis
6. Define Oxidation
7. What is chicory
8. Define caffeine

5 Marks Questions

1. Explain the factors affecting fat absorption
2. Define rancidity. Explain types of rancidity
3. Explain the role of fat in cookery.
4. Define smoking point of fat. What changes occur in fat on heating?
5. Explain the changes that take place during rancidity. How do you prevent rancidity of fats?
6. Write a short note on various types of sugars available in the market.
7. How does crystallization of sugar take place? Explain the factors affecting crystallization

8. Give the classification of beverages
9. Explain the uses of coffee
10. Explain the uses of tea
11. Explain the uses of cocoa
12. Write about the various fruit beverages
13. Write a short note on malted beverages and its advantages

10 Marks Questions

1. Explain the composition and nutritive value of fats.
2. Give the classifications of fats and oils.
3. Explain the different stages of sugar cookery.
4. Explain the sugar products and their uses in Indian cookery.
5. Explain the composition nutritive value beverages.