

D.K.M. COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE – 1
SEMESTER EXAMINATIONS
NOVEMBER – 2018
FOOD SCIENCE

15CNF3A / CNF3A

Time: 3 Hrs

Max. Marks: 75

SECTION – A (10 X 2 =20)**Answer ALL the questions.**

1. What are body building foods?
2. List any four preliminary preparation of foods before cooking
3. What is parching?
4. Define gelatinisation.
5. Expand and define TVP.
6. What is browning reaction?
7. Define coagulation.
8. Draw the structure of egg
9. Define rancidity with its types.
10. Name any two Indian sweets with its stage of sugar cookery.

SECTION – B (5 X 5 =25)**Answer any FIVE of the following questions.**

11. Discuss the ICMR basic five food groups.
12. Write the advantages and disadvantages of microwave cooking.
13. How gluten is formed and write the factors which affecting the gluten formation.
14. What are the factors affecting cooking of pulses?
15. Discuss the different methods used in selection of egg.
16. How non enzymatic browning occurs in milk? Explain.
17. Write a short note on selection of good quality fish.
18. Classify the beverages with example.

SECTION – C (3 X 10 =30)**Answer ALL the questions.**

19. a) Elaborate the ICMR basic four and basic seven food groups.

(Or)

- b) Discuss the dry heat cooking methods with suitable examples.

20. a) Draw and explain the structure of wheat and write any three products of wheat.

(Or)

- b) Discuss the following i) Rigor mortis. ii) Tenderising meat.

21. a) Explain the milk processing in detail.

(Or)

- b) Elaborate the different stages of sugar cookery.

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