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D.K.M. COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1

SEMESTER EXAMINATIONS

NOVEMBER – 2017

15CNF3A/CNF3A

FOOD SCIENCE

Time : 3 Hrs

Max. Marks : 75

SECTION-A (10 x 2 = 20)

Answer ALL the questions.

Define / Explain the following.

1. Functional food.
2. Body building food.
3. Blanching.
4. Marbling in meat.
5. Traditional small millets of Tamil Nadu.
6. Pigments of vegetables and fruits.
7. Identifications of fresh fish.
8. Nutritional advantage of poultry.
9. Acrolein.
10. Antioxidants in Tea.

SECTION-B (5 x 5 = 25)

Answer any FIVE of the following questions.

11. Classify foods according to their function in the body with suitable examples.
12. Give the advantages of micro – wave cooking and how does its principle differ from conventional cooking methods.
13. Explain Enzymatic Browning and the methods to prevent it.
14. What are the Advantages of germinating whole grams?
15. Write different methods of pasteurization used at present and its effect on nutritive value.
16. Give an account on the benefits of dietary fish in maintaining good health.
17. What is rancidity? Give its types and methods to prevent rapid development of rancidity.
18. Give the nutritive value of cocoa and its use as a beverage.

SECTION-C (3 x 10 = 30)

Answer ALL the questions.

19. (a) Explain the importance of Indian Food Guide Pyramid.
(Or)
(b) Classify the methods of cooking. Write the various moist heat methods of cooking.
20. (a) Discuss the nutritive value, advantages and disadvantages of parboiling rice.
(Or)
(b) What are the different methods of tenderizing meat?
21. (a) With a neat sketch describe the different parts of an egg.
(Or)
(b) Tabulate the different stages of sugar cookery and name a recipe for each stage.

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