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(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2024**

Family and Community Science
FCS 4B 04—FOOD SCIENCE
(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer all questions.
Each question carries 2 marks.*

1. Define Beverages.
2. Point out the characteristics of fresh egg.
3. Explain the term smoking temperature.
4. List out milk products.
5. Make a note on basic food groups.
6. Define Germination.
7. Explain the process of gelatinisation.
8. Pinpoint the difference between fat and oil.
9. Describe about hydrolysis.
10. What do you mean by canning ?
11. What are Adulterants ?
12. Write a note on anti-nutritional factors with regards to pulses.

(Ceiling marks = 20 Marks)

Turn over

Section B (Short Answer Questions)

Answer all questions.

Each question carries 5 marks.

13. Define Cooking. State its advantages and disadvantages.
14. Classify vegetables.
15. Give a short note on rancidity.
16. Enlist the principles of food preservation.
17. Propound the nutritive composition of milk and milk products.
18. Write a note on nutritional significance and selection of fish.
19. Elucidate the simple test for detection of adulterants.

(Ceiling marks = 30 Marks)

Section C (Essay Questions)

Answer any one question.

The question carries 10 marks.

20. Define crystallisation and point out the stages of sugar cookery.
21. Write about the effect of cooking on the quality of pulses and factors affecting the cooking quality.

(1 × 10 = 10 marks)