

**FIRST SEMESTER B.A./B.Sc. DEGREE EXAMINATION, NOVEMBER 2020**

(CUCBCSS)

Family and Community Science

FCN 1C 01—FOOD SCIENCE

(2017 Admissions)

Time : Three Hours

Maximum : 64 Marks

**Part A***Answer all questions in one word or sentence.**Each question carries 1 mark.*

- 1) Give one example for adulterant present in coffee powder.
- 2) Give the name of an anti-nutritional factor present in pulses.
- 3) What are intentional adulterants ?
- 4) What is food irradiation ?
- 5) Give another name for pan broiling.
- 6) Define the role of egg in cookery as clarifying agent.
- 7) How to eliminate saponins from soyabeans ?
- 8) Name the water soluble pigments present within the betacyanin group.
- 9) Give an example for preservation method used to supplement pasteurization.
- 10) Name the combination method of cooking consists of roasting and stewing.

(10 × 1 = 10 marks)

**Part B***Answer any seven questions.**Each question carries 2 marks.*

- 11) What are tannins ?
- 12) What is simmering ? Give its advantages and disadvantages.
- 13) Differentiate between smoke point and flash point of fat.
- 14) Write about ICMR basic five food groups and its significance.

**Turn over**

- 15) Explain the role of egg in cookery.
- 16) What is ageing of meat ?
- 17) What is skim milk ?
- 18) Differentiate between intentional and unintentional adulteration.
- 19) What are betalains ?
- 20) Write the effect of freezing on nutritive value.

(7 × 2 = 14 marks)

### Part C

*Answer any **four** questions.  
Each question carries 5 marks.*

- 21) What are the factors affecting crystallization of sugar ?
- 22) Explain the changes in fat on heating.
- 23) Explain the nutritive value of green leafy vegetables.
- 24) Describe the methods in which fat is used as medium of cooking.
- 25) Write a short note on methods of drying.
- 26) Write about the characteristics of fresh eggs.

(4 × 5 = 20 marks)

### Part D

*Answer any **two** questions.  
Each question carries 10 marks.*

- 27) Explain the role of chemical preservatives in food preservation.
- 28) Write in detail about enzymatic and non-enzymatic browning in fruits.
- 29) Explain the role of egg in cookery.
- 30) Describe the nutritional significance and advantages of germination.

(2 × 10 = 20 marks)

**FIRST SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2021**

Family and Community Science

FCS 1C 01—FOOD SCIENCE

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer all questions.*

*Each question carries 2 marks.*

1. Food is essential for maintenance of health - Substantiate.
2. Haemagglutinins.
3. Acids present in fruits.
4. Nutritional importance of green leafy vegetables.
5. Pigments present in tomato and beet root.
6. Factors affecting tenderness of meat.
7. Food irradiation.
8. Differentiate fondant and fudge.
9. Chemical preservatives in fruit products.
10. Characteristics of fresh fish.
11. Composition of cereals.
12. Tests for determination of adulterants in fats and oils.

(Ceiling Marks = 20 Marks)

**Section B**

*Answer all questions in a Paragraph.*

*Each question carries 5 marks.*

13. Explain different drying methods.
14. Composition of meat.

Turn over

15. Factors affecting crystallisation of sugar.
16. Write on germination of pulses and its advantages.
17. Enzymatic browning in fruits and its prevention.
18. Pressure cooking and its advantages.
19. Draw food pyramid and explain its significance.

(Ceiling Marks = 30 Marks)

**Section C (Essay Question)**

*Answer any one question.  
Each question carries 10 marks.*

20. Explain different types of rancidity in fats and oils. Write on its preventive measures.
21. Write on role of egg in Cookery.

(Ceiling Marks = 10 Marks)

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**FIRST SEMESTER (CBCSS-UG) DEGREE EXAMINATION  
NOVEMBER 2021**

Family and Community Science

FCS 1B 01—FUNDAMENTALS OF NUTRITION

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A (Short Answer Questions)**

*Answer all questions.*

*Each question carries 2 marks.*

- 1 Write on disaccharides with examples.
- 2 Differentiate over nutrition and undernutrition.
- 3 Write on Beriberi.
- 4 Essential amino acids.
- 5 Write on Balanced diet.
- 6 Write on Rickets.
- 7 Differentiate fats and oils.
- 8 Write on Reference man.
- 9 Physiological energy value.
- 10 Derived lipids.
- 11 Functions of water.
- 12 Write on protein sparing action of carbohydrates.

(Ceiling marks = 20 marks)

**Section B**

*Answer all questions in a paragraph.*

*Each question carries 5 marks.*

- 13 Write on the role of dietary fibre in preventing diseases.
- 14 Spectrum of IDD.

**Turn over**

- 15 Major functions of Zinc.
- 16 Clinical Manifestations of Vitamin A deficiency.
- 17 Write on classification of foods based on physiological functions.
- 18 Explain the nutritional significance of PUFA.
- 19 Write short note on factors affecting calcium absorption in our body.

(Ceiling marks = 30 marks)

**Section C (Essay Questions)**

*Answer any one question.*

*Each question carries 10 marks.*

- 20 Explain the metabolism of carbohydrates in human body.
- 21 Write the causes, consequences and Management of iron deficiency anaemia.

(1 × 10 = 10 marks)

**FIRST SEMESTER (CBCSS—UG) DEGREE EXAMINATION, NOVEMBER 2021**

Family and Community Science

FCS 1C 01—FOOD SCIENCE

(2021 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A (Short Answers)***Answer at least eight questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 24.*

1. What are poached eggs ?
2. How do you prevent rancidity in oils and fats ?
3. Give an example each for saturated and unsaturated fatty acids.
4. Mention the changes take place when an egg deteriorates ?
5. Define Malting.
6. Suggest a method to increase the nutritive values of dal and pulse protein.
7. Define Syneresis.
8. What is balanced diet ?
9. Define PFA.
10. What is Crystallization of sugar ?
11. Mention the causes for food spoilage.
12. What is gelatinization in cooking ?

(8 × 3 = 24 marks)

**Section B (Paragraph)***Answer at least five questions.**Each question carries 5 marks.**All questions can be attended.**Overall Ceiling 25.*

13. Enumerate the functions of food.
14. How will you prevent the nutrient losses from citrus fruits ?
15. 'Milk is considered as a wholesome food'. Comment.

**Turn over**

16. Mention the role of gluten in bread making.
17. Enumerate various preliminary treatments given to foods before cooking.
18. Bring out the role of yeast in cookery.
19. List out pigments present in vegetables and fruits.

(5 × 5 = 25 marks)

**Section C (Essay)**

*Answer any one question.  
The question carries 11 marks.*

20. Discuss common methods of adulterating food.
21. Explain various methods of food preservation.

(1 × 11 = 11 marks)

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NOVEMBER 2021**

Family and Community Science

FCS 1B 01—FUNDAMENTALS OF NUTRITION

(2021 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer atleast **eight** questions.*

*Each question carries 3 marks.*

*All questions can be attended.*

*Overall ceiling 24.*

1. What are essential fatty acids ?
2. Define balanced diet.
3. Give the main functions of food.
4. What are dietary fibers ?
5. Give vitamin C food sources.
6. Define BMR.
7. List out the factors that favour absorption of iron.
8. Define Phytochemicals.
9. What are anti-oxidants ?
10. Define Bitot's spots.
11. What is Kwashiorkor ?
12. Define specific dynamic action of food.

(8 × 3 = 24 marks)

**Turn over**

**Section B**

*Answer atleast five questions.*

*Each question carries 5 marks.*

*All questions can be attended.*

*Overall ceiling 25.*

13. Discuss the functions of water in our body.
14. What are organic food ? Give its importance in modern world.
15. Explain Nutraceuticals.
16. Bring out the role of Vitamin D in human body.
17. Classify protein based on physio-chemical properties.
18. Enumerate factors favouring calcium absorption.
19. Bring out the function of liver in carbohydrate metabolism.

(5 × 5 = 25 marks)

**Section C**

*Answer any one question.*

*Each question carries 11 marks.*

20. Briefly explain the role of iron in human body.
21. Explain function, sources and ICMR recommended allowance of vitamin A.

(1 × 11 = 11 marks)