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SARDAR PATEL UNIVERSITY
M.Sc. (Home Science) I Semester (General)
External Theory Examination
Date: 7/12/2012, Friday
10.30 a.m to 1.30 p.m
PH01EGEN01: Food Science

Total Marks: 70

Q.I Choose the correct answer from the given options:

(8)

- (i) Carbohydrate causing flatulence in the body is...
- (A) Monosaccharide
 - (B) Disaccharide
 - (C) Oligosaccharide
 - (D) None of the above
- (ii) Protein content of rice is...
- (A) 8.5%
 - (B) 7.0%
 - (C) 7.8%
 - (D) 6.0%
- (iii) Egg shell is made up of...
- (A) Calcium Carbonate
 - (B) Calcium Bicarbonate
 - (C) Ferrous Sulphate
 - (D) Cupric Oxide
- (iv) Percentage of fat present in meat is...
- (A) 20-30
 - (B) 15-20
 - (C) 5-10
 - (D) 30-40
- (v) Highest amount of carotene containing green leafy vegetable is ...
- (A) Spinach
 - (B) Drumstick Leaves
 - (C) Colocasia Leaves
 - (D) Shepu
- (vi) Pigment present in tomatoes
- (A) Cryptoxanthin
 - (B) α - carotene
 - (C) Lutein
 - (D) Lycopene

(P.T.O)

(vii) Cinnamon is adulterated with ...

- (A) Starch
- (B) Maize flour
- (C) Chicory
- (D) Cassia bark

(viii) PFA stands for...

- (A) Prevention of Food Adulteration Act
- (B) Prevention of Fruit Adulteration Act
- (C) Prevention of Fruit product Adulteration Act
- (D) None of the above

Q.II Answer in brief: (any seven)

(14)

- (i) What is rancidity?
- (ii) What are macaroni products?
- (iii) What is an emulsion?
- (iv) What is gelatinization?
- (v) Define osmosis.
- (vi) What is maillard reaction?
- (vii) Name the proteins present in egg white.
- (viii) Define adulteration.

Q.III Answer the following : (any three)

(12)

- (i) Explain the process of milling.
- (ii) Write the nutritional composition of cereals.
- (iii) What is germination? Discuss about its advantages.
- (iv) Draw a neat and labeled diagram of an egg and write about its nutritive value.
- (v) Explain the major constituents of milk.

Q.IV Discuss : (any three)

(12)

- (i) Nutritive value of green leafy vegetables
- (ii) Water soluble pigments
- (iii) Effect of cooking on pigments
- (iv) Nutritive value of fruits

Q.V (i) What is sensory evaluation of foods?

(12)

(-3-)

(ii) Discuss about the difference test used for sensory evaluation of foods.

OR

(i) What are Food additives?

(ii) Explain any four food additives.

Q.VI Write a short note on the following: (any four)

(12)

- (i) Gluten
- (ii) Nutritive value of pulses
- (iii) Food Standards
- (iv) Convenience Foods
- (v) Nutritive value of meat
