G 5077 (Pages : 2) Reg. No.....

Name.....

B.VOC. DEGREE EXAMINATION, MARCH 2021

Fourth Semester

FOOD SCIENCE AND NUTRITION

(For B.Voc. in Tourism and Hospitality/B.Voc. in Tourism and Hospitality Management)

[2014 Scheme]

Time : Three Hours Maximum : 80 Marks

Section A (Very Short Answer Questions)

Answer **all** *questions in* **one** *or* **two** *sentences each.*
Each question carries 1 *mark.*

1. What are saturated fats ?
2. How many serving of vegetables do we need each day ?
3. What is food preservation ?
4. What do you mean by single cell protein ?
5. Define food science.
6. What is blancing ?
7. Define health.
8. What are food algae ?
9. Which are the nutrients which are rich in nuts ?
10. Define two cooking methods.

(10 × 1 = 10 marks)

Section B (Short Answer Questions)

Answer any **eight** *questions in not more than* 50 *words each.*
Each question carries 2 *marks.*

11. Write two common preservation method used in preserving food.
12. Name the important food groups.
13. What is baking ?
14. What is sensory evaluation ?
15. Write two common food borne diseases.
16. Write two common food adulterant used in flour.
17. Define single cell protein.

Turn over

18. What is steaming ?
19. Write two additives used in pickling.
20. What is adulteration ? Write two adulterant commonly used in flour.
21. Why food safety is essential for good health ?
22. What do you mean by quality control ?

(8 × 2 = 16 marks)

Section C (Short Essays/Problems)

Answer any **six** *questions in not more than* 100 *words each.*
Each question carries 4 *marks.*

23. Explain the three processing methods.
24. What do you mean by food safety ?
25. Write down basic rules for cooking fish.
26. Write down the types of tests that are employed for food evaluation.
27. Define recipe standardization.
28. Define the use of additives.
29. Which are the fungus which we used as food ?
30. Why jaggery is better than sugar ?
31. What are the effect of heat on food ?

(6 × 4 = 24 marks)

Section D (Long Essays)

Answer any **two** *questions in not more than* 400 *words each.*
Each question carries 15 *marks.*

32. Define different type of browning. What are the preventive method to remove the browning ?
33. Explain the advantages of organic farming.
34. Explain different types of preservation method.
35. Define food antioxidants. What is the use of antioxidant ?

(2 × 15 = 30 marks)