

Shahid Virpatni Laxmi Mahavidyalaya, Titave
Department of Home Science
Question Bank
B.sc Home Science (Food Science & Nutrition)

Class: TY

Subject : Food Science

Unit- I

Short Answer Question:

1. Defination Of Food Science
2. Importance Of Food Science
3. Sensory Characteristics of Food
4. Importance & Objective Sensory Evaluation
5. Difference Between Triangle & Duo – trio Test
6. Bound Water & Free Water
7. Type Of Water – hard & Soft
8. Type Of Tea
9. Stages Of Sugar Cookery
10. Caramelization of Process Sugar
11. Crystallization
12. Smoking Point Of Fat
13. Plasticity Of Fat
14. Shortening Effect Of Fat
15. Defination Of Rancidity

Long Answer Question :

1. Hedonic Rating Test With Example
2. Water Cooking Method – Direct & Indirect
3. Classification Of Coffee
4. Coffee Processing In Brief
5. Tea Processing In Brief
6. Emulsions Of Fat & Type Of Emulsion
7. Fat Absorption & Factors Affecting It

Unit- II

Short Answer Question:

1. Thickening of Starch
2. Gel Formation Of Starch
3. Syneresis
4. Retrogradation
5. Dextrinization
6. Type Of Yeast
7. Soaking Of Pulses
8. Germination Of Pulses
9. Fermentation Of Pulses
10. Defination Of Pectin

Long Answer Question :

1. Structure Of Cereals
2. Composition Of Cereals
3. Natural Leavening Agents
4. Composition Of Pulses
5. Classification of Fruits & Vegetables
6. Composition Of Fruits & Vegetables
7. Color Pigments Of Fruits &Vegetables

Unit- III

Short Answer Question:

1. Maillard Reaction
2. Role Of Egg In Cookery
3. Methods Of Cooking Egg
4. Scum Formation Of Milk
5. Methods Of Judging Egg Quality
6. Egg Foams Use
7. Egg Cooking Methods
8. Ripening Of Meat
9. Tenderization Of Meat
10. Changes Of Meat During Cooking
11. Spoilage Of Fish

Long Answer Question :

1. Composition Of Milk
2. Structure Of Egg
3. Composition Of Egg
4. Physical & Chemical Changes During Egg Storage
5. Composition of meat
6. Structure Of Meat
7. Classification Of Meat
8. Fish Protein concentrate
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