



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 03/01/2024

Batch and Term: 2023-26 and Term 2

Total Marks: 25

Time Duration: 02 Hours

Course Name: Introductory Food Science

Course Code: IHCH125

Instructor: Ms. Alyce Rodrigues

This paper contains 03 pages in addition to the cover page.

Full Name of the Student: _____

Permanent Registration Number: _____ Class: _____

Marks Obtained: _____ Faculty Signature: _____ Invigilator Signature: _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.



Q1. Fill in the blank with the most appropriate alternative. (10 X 0.5 Marks = 05 Marks)

1. Menthol is the compound that gives _____ its characteristic flavour. <i>(mint, garlic, thyme, pepper)</i>
2. _____ is an example of processed flavor. <i>(Herbs, Spices, roasted, Aromatic seed)</i>
3. Toasted breakfast cereals is an example of _____. <i>(Winterization, Dextrinization, Gelatinization, Emulsion)</i>
4. Denatured protein holds on to the _____ structure. <i>(primary, secondary, tertiary, quaternary)</i>
5. _____ is an example of water in oil types of emulsion. <i>(Butter, Milk, Mayonnaise sauce, Hollandaise sauce)</i>
6. _____ is extraction of animal fat from fatty cell of adipose tissue by heat. <i>(Pressing, Winterization, Solvent Extraction , Rendering)</i>
7. _____ is called Staling of starch. <i>(Winterization, retrogradation , Maillard reaction, Emulsion)</i>
8. _____ is a modified hydrogenation process that reduces the formation of trans fats in hydrogenated fats. <i>(Reversion, Winterization, Rendering, Interesterification)</i>



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9. Which statement is False :

- A. Coffee has over 800 compounds identified for its complex flavour.
- B. 80% of taste is experienced through smell.
- C. Artificial flavoring agents are more expensive and maybe an exact copy of the natural flavorings
- D. Monosodium glutamate/ MSG is Flavour enhancers

10. The temperature at which fats and oil are heated and they decompose and the decomposition products support combustion is called _____.

(Fire point, Flash point, smoke point ,Fume point)

Q.2. Justify ANY 3 of the following Statement.

(3 X 1 Marks = 03 Marks)

- 1. Baked fish skin, when cooled stick on the baking pan.
- 2. It is not advisable to use plastic containers to whip protein.
- 3. Fresh eggs sink and stale eggs float in salt water.
- 4. Uncooked pineapple and figs prevent gelation by gelatin

Q.3. Using the correct formula, convert

(2 X 1 Marks = 02 Marks)

- 1. 33⁰ C to ⁰ F
- 2. 160⁰ F to ⁰ C

Q.4 Answer ANY 7 of the following question.

(7 x 1 Marks = 07 Marks)

- 1. Briefly explain the process of winterization of oil.
- 2. Enlist 2 applications of pH in food Preparation.
- 3. Explain 2 ways to denature protein.
- 4. State 2 ways to stabilize foam foods.
- 5. Enlist any 2 examples of retrogradation seen in food Preparation.



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6. Cite 2 example of Maillard reactions seen in food Preparation.
7. What is ascorbic acid browning?
8. Explain objective food evaluation.

Q.5. List 3 points of difference between. (any 1)

(1 X 3 Marks = 03 Marks)

1. Animal and plant fats
2. Reducing and non-reducing sugars

Q.6. Answer ANY 1 of the following.

(1 X 5 Marks = 05 Marks)

1. The flavor of oil is affected by many external factors. Briefly explain the 2 types of rancidity and enlist 3 measures taken to avoid flavor change by rancidity.
2. You have been asked to prepare a fresh salad, with ingredients that a prone to undesirable browning. Briefly explain this phenomenon of enzymatic browning with 3 factors involved in this reaction. Also, enlist 2 precautions you would take to prevent it.