

F.Y.



V. M. SALGAOVAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. in International Hospitality Management

Type: Semester End Assessment

Date: 26th April, 2022

Term: 3

Total Marks: 25

Time Duration: 02 Hours

Course Name: Introductory Food Science

Course Code: IHCH 125

Instructor: Ms. Marissa Coelho

This paper contains 02 pages in addition to the cover page.

Name of the Student: _____ Student 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 avoid interacting or communicating with their peers.
- Students must enter the examination hall 10 minutes prior to the scheduled time of the examination.
- Students will carry only their essential Books, notes, pens, pencils, calculators and scales 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 and beeping watches are prohibited in the examination hall. The usage of electronic data banks is prohibited.
- 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.
- Students will not be permitted to exit the examination hall 30 minutes prior to end time of an examination. A student leaving the room will have to return his/her paper to the faculty and the paper will be considered as completed.
- Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.



Answer the following questions

Q 1. Fill in the blanks with the most appropriate answer: (4 x 0.5 marks = 2 marks)

1. _____ involves the conversion of raw materials and ingredients into an acceptable food product for the consumer.

(Food Microbiology, Food Nutrition, Food Processing, Food Preservation)

2. Proteins act as buffers in food because they are _____ in nature.

(Acidic, Basic, Amphoteric, Neutral)

3. _____ by a chemical or enzymatic process is one way to produce hydrogenated fats with fewer trans fatty acids.

(Saccharification, Interesterification, Reversion, Winterization)

4. The process by which fat is extracted from animal tissues using dry or moist heat is called _____.

(Pressing, Solvent Extraction, Rendering, Refining)

Q 2. Pick the odd one out: (4 x 0.5 marks = 2 marks)

1. Tallow / Lard / Palmolein / Suet
2. Gelation / Hydrogenation / Denaturation / Emulsification
3. Pectin / Agar / Glycogen / Algin
4. Saccharin / Sucrose / Sucralose / Stevia

Q 3. Using the correct formula, convert 68 °C to °F. (1 mark)

Q 4. Use the correct conversion method to convert the following: (2 x 0.5 marks = 1 mark)

1. 75000 g to Kg
2. 280 cm to m



Q 5. Give 2 examples of each of the following: (2 x 1 mark = 2 marks)

1. Antioxidants
2. Plant-based meat analogs

Q 6. Write short notes on any 4 of the following: (4 x 1 mark = 4 marks)

1. Convenience foods
2. Application of pH in food production
3. Seed displacement method
4. Retrogradation
5. Effect of heat on fats and oils

Q 7. Write a brief note on any 1 of the following: (2 marks)

1. Non-enzymatic browning reactions.
2. Measures that prevent enzymatic browning.

Q 8. Answer any 4 of the following: (4 x 2 marks = 8 marks)

1. What are the changes that take place when heat is applied to starch mixtures?
2. Describe the stages in heat denaturation of proteins.
3. Describe the processes in refining oils.
4. What are natural and added flavours? Give examples of each.
5. Differentiate between amylose and amylopectin.
6. Describe in brief the various physical methods under objective food evaluation.

Q 9. Answer any 1 of the following: (3 marks)

1. Which are the two types of rancidity commonly observed in food? Add a note on prevention of rancidity.
2. What is food adulteration? List 4 types of food adulterants and describe their methods of detection.
