



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. INTERNATIONAL HOSPITALITY MANAGEMENT

Type: Semester End Assessment (SEA)

Date: 28/04/2023

Batch and Term: 2022-2025 & 3

Total Marks: 25

Time Duration: 2 Hours

Course Name: Introductory Food Science

Course Code: IHCH125

Instructor: Ms. Alyce Rodrigues

This paper contains 02 page 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.



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Q1. Select the most appropriate alternative from those given below each statement and fill in your answer in the space assigned. (4 X 0.5 Marks = 2 Marks)

1. _____ is a systematic study of the nature of food material and the scientific principles underlying their modification, preservation and spoilage. (Food science, Food nutrition, Food processing, Food preservation)
2. _____ is a humectant that prevents jam from drying out. (Glycerin, Glucose, Salt, Sucrose)
3. _____ is an example of processed flavour (Herbs, Spices, Baked, Aromatic seeds)
4. _____ is a modified hydrogenation process that reduces the formation of trans fats in hydrogenated fats. (Reversion, Winterization, Hydrogenation, Interesterification)

Q.2. Pick the odd one out. (4 X 0.5 Marks = 2 Marks)

1. Paired Comparison/ Duo-Trio Test/ FACT Test / Triangle Test
2. Coconut Oil/ Lard / Palm Oil/ Mustard Seed Oil
3. Saccharin/ Aspartame/ Fructose/ Dulcin
4. Non- Waxy Starches/ Waxy Starches / High Amylose Starches/ Non - High Amylose Starches

Q.3. Answer ANY 5 of the following question. (5 X 01 Marks = 5 Marks)

1. Which instrument is used to determine the shortening ability of fats?
2. Cite 2 examples of foam stabilizers.
3. Why is it not advisable to use plastic containers to whip protein?
4. It takes a longer time to cook food at high altitudes. Justify.
5. Using the correct formula convert 69⁰ C to °F.
6. Explain the seed displacement method.



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Q.4. Write a short note on ANY 5 of the following:

(1 X 2 Marks = 10 Marks)

1. What is pH? List 2 applications of pH in food industry.
2. What are flavor enhancers? Cite 2 examples.
3. What is ascorbic acid browning? List out 2 food items that undergo ascorbic acid browning.
4. Explain 2 types of rancidity commonly observed in oil.
5. List any 2 examples of retrogradation seen in food processing.
6. State 4 changes seen in denatured protein.

Q.5 Answer ANY 1 of the following.

(1 x 3 Marks = 3 Marks)

1. You have been asked to prepare a fresh fruit salad. List out 2 precautions you would take to prevent enzymatic browning. Briefly explain enzymatic browning.
2. What is Maillard's reaction? Give 1 example of Maillard reactions seen in food processing. List out conditions favoring this reaction.

Q.6. List 3 points of difference between - (any 1)

(1 X 3 Marks = 3 Marks)

1. Plant fat and animal fat.
2. Amylose and amylopectin
