

TELANGANA UNIVERSITY
S.S.R. DEGREE COLLEGE, NIZAMABAD (C.C:5029)
II SEMESTER INTERNAL ASSESSMENT-II EXAMINATIONS
DEPARTMENT OF NUTRITION
PRINCIPLES OF FOODS,
QUESTION BANK

1. Vegetable ghee is manufactured by the process of hydrogenation
2. Unsaturated hydrocarbon an example of Vegetable ghee
3. Function of dietary fat is provides energy to the body
4. This lipoprotein is produced through the exogenous lipoprotein pathway Chylomicrons
5. Most animal fats are saturated
6. Calcium mineral functions by building strong bones and teeth
7. chloroplast plastid is found in ripe fruits
8. lycopene pigment impart a red colour to tomato
9. Tenderness, juiciness and flavour are the sensory qualities of meat
10. Scientific discipline used to measure the characteristics of food is sensory evaluation
11. Discrimination ,descriptive and affective are the methods of sensory evaluation
12. Sample ,panellists environment and presentation are the major factors that influence the effectiveness of sensory evaluation
13. Anthocyan in pigments are water soluble and located in vacuoles
14. Protein storing plastid is Aleuroplast
15. Beta Carotenepigment is present in carrots
16. Oxidation of oil present in food is the main cause of rancidity in food
17. Astate .oily smell is a common symptom of rancidity
18. What factors affect enzymatic browning Phenolic compounds ,temperature,PH
19. Repening is the purpose of enzymatic browning
20. Paired comparison testing are acceptance tests
21. Green revolution was led by normanborlang
22. The process of protoplast isolation was first careied out by klercker
23. Cast nets are designed to catch salmon
24. Is the result of an artificial by bridization between radish and cabbage raphanobrasica
25. Bioenergy is obtained from biomass
26. Hypophysetionisa technique primarily used in fisheries
27. Diethy istibestrol was given to cows for increasing the milk yield before being banned in 1979
28. Feedstock for biodiesel can primarily be obtained from jatropha
29. Crossing between different breeds is called out crossing
30. Leghorn is an example of an American breed of poultry

III. One word answers

1. Define Enzymatic Browning

Ans:Enzymatic browning is a process that causes foods, especially fruits and vegetables, to turn brown due to the oxidation of phenolic compounds by enzymes

2.RancidityAns:Rancidity is a condition where food, particularly fats and oils, deteriorates due to oxidation, leading to a change in taste and smell, often becoming unpleasant

3. Define emulsifying agent

Ans:An emulsifying agent, or emulsifier, is a substance that helps create and stabilize an emulsion, which is a mixture of two liquids that are normally immiscible (like oil and water). Emulsifiers reduce the surface tension between the two liquids, making them easier to mix and stay mixed.

4.Define Fruits

Ans: a fruit is the mature ovary of a flowering plant, usually containing seeds and often edible. It's the part of the plant that develops from the flower and helps to protect and disperse the seeds. Botanically, fruits include things like tomatoes, beans, and even nuts, while in everyday language, we often think of sweeter, fleshy fruits like apples and oranges

5. Define Sensory Evaluation.

Ans :-Sensory evaluation is a scientific method used to study how humans perceive and react to food and other products through their senses of sight, smell, taste, touch, and hearing. It involves evoking, measuring, analyzing, and interpreting

6.Immunizing agent Ans: Any substance or organism that provokes an immune response when introduced into the body

7.Food standard

Ans: Food safety is used as a scientific method discipline describing handling preparation and storage of food in ways that prevent food borne illness

8.National immunization schedule

Ans: All pregnant women infant and children at specified time must be vaccinated against communicable disease so as to give protection against such diseases chicken pox diphtheria, T.B etc. All the countries have their own immunization schedule according to their local needs and feasibility

9.Intoxication

Ans: the condition of having physical or mental control markedly diminished by the effects of alcohol or drugs

10. Food born illness

Ans: Foodborne illness is caused by consuming contaminated foods or beverages. Many different disease-causing microbes or pathogens can contaminate