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DMI-ST. EUGENE UNIVERSITY

ZAMBIA

DEGREE EXAMINATION – JUNE 2024

Semester: III

357 FP 32 FOOD SCIENCE I

Time: 3:00 Hours

Max. Marks: 100

Answer any FIVE Questions (5 x 20 = 100 Marks)

1. a) Mention four functions of foods. (5 Marks)
b) Mention the use of food pyramid. (5 Marks)
c) State four food groups. (5 Marks)
d) Discuss on the functions of fats in the body. (5 Marks)
2. a) Write short notes on coating. (5 Marks)
b) Define cooking and its purpose. (10 Marks)
c) Briefly explain what is blanching? (5 Marks)
3. a) Describe role of ingredients in making bread. (10 Marks)
b) Explain the process involved in wet milling of corn. (10 Marks)
4. a) Outline role of pulses in cookery. (10 Marks)
b) State the advantage of germination. (10 Marks)
5. a) Write short notes on enzymatic browning. (10 Marks)
b) Explain how non-enzymatic browning occurs? (10 Marks)
6. a) Illustrate the importance of food in human nutrition. (10 Marks)
b) Explain why my pyramid is also a menu planning tool? (10 Marks)
7. a) Briefly explain the objectives of coking in detail. (10 Marks)
b) Outline advantages and disadvantages of microwave cooking. (10 Marks)