

F-3032**Sub. Code****7MHF1C1****M.Sc DEGREE EXAMINATION, NOVEMBER 2019****First Semester****Home Science****ADVANCED FOOD SCIENCE****(CBCS – 2017 onwards)**

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define the term retrogradation of starch.
2. Write short notes on parching of cereals.
3. List any four toxic substances of pulses.
4. Write a note on nutritive value of green leafy vegetables.
5. What are the changes that occur during ripening of fruits?
6. List the proteins present in egg.
7. Give four fermented milk products.
8. Enumerate the grades of meat cuts.
9. What is crystal formation in ice cream?
10. Write the types of sugar.

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Write short notes on starch cookery.

Or

- (b) Enumerate the difference between batter and dough.

12. (a) What is germination? Highlights the advantages of germination.

Or

- (b) Give the changes occur on ripening of fruits.

13. (a) Explain the methods used to store and preserve fish.

Or

- (b) Classify and grades the cuts of meat.

14. (a) Write short note on proteins present in milk?

Or

- (b) "Fat is used as tenderizing agent in cooked food products". – Justify the statement.

15. (a) Explain the role of pulses and oil seeds in Indian cookery.

Or

- (b) Write short note on milk based beverages.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Discuss “Gluten” with reference to
 - (a) Meaning
 - (b) Factors affecting gluten formation and
 - (c) Role in the preparation of baked products.
 17. Describe the pigments present in vegetables and explain the effect of cooking in acid, alkaline and high cooking temperature on chlorophyll and xanthocyanin.
 18. Define rigor mortis. Explain the changes of meat during cooling and mention the factors influencing tenderization of meat.
 19. Discuss the role of sugar in sweet preparatory with reference to the stages of sugar cookery.
 20. Explain the nutrition value of egg and mention the role in Indian cookery.
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F-3033**Sub. Code****7MHF1C4****M.Sc DEGREE EXAMINATION, NOVEMBER 2019****First Semester****Home Science****TEXTILES AND CLOTHING****(2017 onwards)**

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What are fibres?
2. Give the properties of Cotton fibres.
3. Illustrate the types of spinning.
4. What is braiding?
5. How is designing done?
6. List few special finishes.
7. Write about the embroidery of west Bengal.
8. How is dry cleaning carried out?
9. What do you know about resist printing?
10. Classify dyes.

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Give the manufacturing method of orlon fibres.

Or

- (b) Give the properties of silk and wool fibres.

12. (a) Classify the manmade fibres.

Or

- (b) What is knitting? Explain its types.

13. (a) How is wet processing done for yarns? Explain.

Or

- (b) Write a note on basic finishes.

14. (a) What is laundry? Give its types suitable for different fabrics.

Or

- (b) Give an account on the factors influencing the clothing selection.

15. (a) How are designs created using tie and dye method? Explain and give five of them.

Or

- (b) How is batik carried out? Explain the methods and materials used.

Part C $(3 \times 10 = 30)$

Answer any **three** questions.

16. Enumerate on minor textile fibres, its extraction methods and applications.
 17. Elaborate on various techniques of nonwovens.
 18. How is fabric finished using special finishes? Explain in detail.
 19. Write a detail note on traditional textiles.
 20. Explain various methods of dyeing for various stages of textiles.
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F-3038**Sub. Code****7MHF2E2****M.Sc. DEGREE EXAMINATION, NOVEMBER 2019****Second Semester****Home Science****Elective - HUMAN DEVELOPMENT****(CBCS – 2017 onwards)**

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **All** questions.

1. Give any four signs of pregnancy.
2. What is developmental task?
3. Define maturation.
4. What is intellectual development?
5. Brief on typhoid.
6. What is pareating?
7. Define habit formation.
8. Define behaviour.
9. Who is special need children?
10. List any four equipments needed for a preschool.

Part B

(5× 5 = 25)

Answer **all** questions, choosing either (a) or (b).

11. (a) Explain the complications of pregnancy.

Or

- (b) Brief on postnatal care.

12. (a) Differentiate growth and development.

Or

- (b) Write on developmental task of early childhood.

13. (a) Brief on physical and motor development.

Or

- (b) Write shortly on any three communicable diseases.

14. (a) Brief on habit formation during late childhood.

Or

- (b) Enumerate the role of peers and siblings in childhood development.

15. (a) Discuss the necessary characters of preschool teacher.

Or

- (b) How do you brain a mentally handicapped child?

Part C

(3× 10 = 30)

Answer any **Three** questions.

16. Discuss on the types of birth.
 17. Highlight the basic concept of development in detail.
 18. Describe the importance of early childhood education.
 19. Define schooling and highlight its impact.
 20. Explain the types of preschool education available for the intellectual development of preschool children.
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F-3039**Sub. Code****7MHF3C1****M.Sc DEGREE EXAMINATION, NOVEMBER 2019****Third Semester****Home science****RESEARCH METHODOLOGY AND STATISTICS****(CBCS – 2017onwards)**

Time : 3 Hours

Maximum : 75 Marks

Part A

(10× 2 = 20)

Answer **All** questions.

1. Define Research problem.
2. Mention the types of researches.
3. What is the meaning of measures of central tendency?
4. What is simple random sampling? Give example.
5. Mention any Two sources of primary data.
6. Differentiate a questionnaire from a schedule.
7. Define Coding.
8. What is purpose of list of tables?
9. Define Research report.
10. What does acknowledgement Signify in research report?

Part B**(5 × 5 = 25)**

Answer **All** questions, choosing either (a) or (b).

11. (a) Give the criteria for a good researcher.

Or

- (b) Write a note on types of research.

12. (a) Explain about simple random sampling.

Or

- (b) Compare experimental and Non experimental research designs.

13. (a) Elaborate on Observation method of data Collection.

Or

- (b) Define hypothesis and explain the types of hypothesis.

14. (a) Explain the type of variables.

Or

- (b) Elucidate on the merits of mean, median and mode.

15. (a) What is the use of apperdix?

Or

- (b) Examine the Characteristics of a good research report.

Part C**(3 × 10 = 30)**

Answer any **Three** questions.

16. Elaborate on Research process.
17. Give the meaning of Research Design.

18. Give the advantages and disadvantages of interview and observation methods.
 19. Describe about diagrammatic presentation of data with its merits and demerits.
 20. What are the steps in organizing materials for writing Research Report.
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F-3040

Sub. Code

7MHF3C3

M.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Home science

FOOD SAFETY AND QUALITY CONTROL

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. List any four toxicants in chemical food.
2. What is packaging?
3. What are the functions of Quality control?
4. Expand HACCP, FSSAI.
5. Define food Law.
6. List the function of ISO 22000.
7. What do you mean by HALAL?
8. What are food additives?
9. Define the term food adulteration.
10. Who is a public analyst?

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Write a brief note on various factors affecting food safety.

Or

- (b) Give an account on various toxicants in plant foods.

12. (a) Bring out the method of quality assessment of dairy products.

Or

- (b) Explain about GMP.

13. (a) Give an account on BIS and AGMARK

Or

- (b) Write a note on standards of weight and measure Act.

14. (a) Enumerate on the food quality indices of fish and fish products.

Or

- (b) Explain about the types of food adulteration.

15. (a) Bring out the role of central government in imparting quality control.

Or

- (b) Explain the qualification and duties of a food inspector.

Part C**(3 × 10 = 30)**Answer any **THREE** questions.

16. Highlight the current challenges to food safety.
 17. Explain total quality management (TQM) under the heads.
 - (a) Meaning
 - (b) Concepts
 - (c) Needs
 - (d) Components.
 18. Give a detailed account on ISO 22000.
 19. Write in detail about the methods of evaluation of food adulterants.
 20. Explain the role of central food laboratory in imparting quality control.
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F-3041

Sub. Code

7MHF3E1

M.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Home Science

***Elective*-DIABETES CARE AND EDUCATION**

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. Define diabetes.
2. List the causes of diabetes mellitus.
3. What do you mean by diabetic retinopathy?
4. What is the normal blood glucose value?
5. What is acute MI?
6. What do you mean by glycosylated haemoglobin?
7. What is GDM?
8. List any two functions of kidney.
9. What is foot ulceration?
10. List any two consequences of neuropathy.

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Explain about diabetic food pyramid.

Or

- (b) Give an account on the classification of diabetes mellitus

12. (a) Write a note on GTT.

Or

- (b) Explain about diabetic neuropathy.

13. (a) Give an account on diabetic ketoacidosis.

Or

- (b) Explain about the types of ocular Complications in diabetes.

14. (a) Give an account on the cardiovascular complication in diabetes

Or

- (b) Enumerate on the population at risk and their chance to develop diabetic neuropathy.

15. (a) Explain the classification of neuropathy.

Or

- (b) Brief about the diagnosis management of diabetic neuropathic.

Part C**(3 × 10 = 30)**Answer any **three** questions.

16. Enumerate on the prevalence at the international, national and state level.
 17. Give an account on the pathophysiology of diabetes mellitus.
 18. Write a note on averting retinopathy through tight control of blood glucose level.
 19. Explain the criteria for screening and diagnosis for diabetic nephropathy.
 20. Enumerate in detail about the adverse effect of diabetes in sexual dysfunction.
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F-3042

Sub. Code

7MHF3E2

M.Sc. DEGREE EXAMINATION, NOVEMBER 2019

Third Semester

Home Science

Elective – GUIDANCE AND COUNSELLING

(CBCS – 2017 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** the questions.

1. Define the term Guidance.
2. What is meant by Counselling?
3. Write a note on motivation.
4. Briefly explain Rational pro motive approach.
5. Define Assertiveness.
6. Classify the areas of guidance.
7. Give the areas of counselling.
8. What are the reasons for academic failure?
9. List the advantages of client centered counselling.
10. mention the remedies for procrastination.

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

11. (a) Describe the importance of Guidance.

Or

- (b) Elucidate the objectives of educational guidance.

12. (a) Enumerate the skills and competencies needed for an effective counselor.

Or

- (b) Discuss the pre requisites for the counselling process.

13. (a) What is the difference between client-centered and counselor-centered counselling?

Or

- (b) Analyse the merits and limitations of individual and group counselling.

14. (a) Why do an adolescent need counselling?

Or

- (b) How can a counsellor protect and safeguard the rights of children?

15. (a) Provide the strategies of effective decision making.

Or

- (b) How can a counsellor help an individual in enhancing his/her self confidence?

Part C**(3 × 10 = 30)**

Answer any **three** questions.

16. Enumerate the basic principles that guide the process of counselling.
 17. Describe Eclectic counselling and indicate its assumption, advantages and limitations.
 18. State the assumption of Carl Roger's approach to counselling. Enumerate its merits.
 19. What is effective counselling? Provide tips for becoming effective counsellors.
 20. Suggest remedial measures to enhance
 - (a) Communication skills
 - (b) Assertive behaviour.
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