

ALLAMA IQBAL OPEN UNIVERSITY, ISLAMABAD
(Department of Home and Health Sciences)

Course: Food Studies (859)
Level: Post Graduate

Semester: Spring, 2014
Credit Hours: 3(2+1)

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Note: If any one item of the above mentioned content list is missing from your study pack. Kindly contact:

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WARNING

- 1. PLAGIARISM OR HIRING OF GHOST WRITER(S) FOR SOLVING THE ASSIGNMENT(S) WILL DEBAR THE STUDENT FROM AWARD OF DEGREE/CERTIFICATE, IF FOUND AT ANY STAGE.**
- 2. SUBMITTING ASSIGNMENTS BORROWED OR STOLEN FROM OTHER(S) AS ONE'S OWN WILL BE PENALIZED AS DEFINED IN "AIOU PLAGIARISM POLICY".**

Course: Food Studies (859)
Level: Post Graduate
Total Marks: 100

Semester: Spring, 2014
Credit Hours: 3(2+1)
Pass Marks: 40

ASSIGNMENT No.1
(Units: 1-7)

Note: Attempt all questions. Marks are mentioned against each question.

- Q. 1. Write short answers on the following. **(5 x 4=20)**
- i) Browning reaction
 - ii) Gelatinization of starch
 - iii) Braising versus roasting meat
 - iv) Marbling fat
- Q. 2. What are plant pigments? Explain the effect of acidity and oxidation on different pigments. **(16)**
- Q. 3 a) Define Rigor Mortis. Explain the structure of meat in detail. **(08)**
b) Which proteinous substances give color to meat? How does the cooking affect the pigment changes in meat? **(08)**
- Q. 4. Explain the structural difference of amylase and amylopectin. Give two examples from each group. Write the effect of food preparation on viscosity for these two types of starch. **(16)**
- Q. 5. Discuss the functions of fats in detail. Also explain the shortening value of different fats and oils. **(16)**
- Q. 6 a) Draw and label the diagrams of a hen's egg. Explain the function of coagulation, emulsification and foaming properties of eggs. **(08)**

- b) What changes takes place during storage of eggs? Also explain the uses of eggs. (08)

ASSIGNMENT No. 2

Total Marks: 100

Note: Assignment number two consists of practical work. The practical will be conducted in the laboratories of Department of Home and Health Sciences, main campus AIOU, Nutrition Department of PCSIR laboratories, NARC and colleges of Home Economics or Institutions where laboratory facilities are available during the workshop. The procedure of experiment is given in the text book. After performing the practical you are supposed to write down the procedure and results in a notebook. The tutor or resource person will mark the copy during the workshop. The marks obtained will be included in the final result.

The workshop component is compulsory for all students.

Experiments:

1. Effects of variation in cooking time and temperature and the amount of eggs on the quality of baked and stirred custard.
2. Study the effects of various factors on stability of egg white foams.
3. Compare the viscosity of different brands of honey and home-made and branded yogurt.
4. Observe the colors by adding few drops of red fruit juice to tap water with and without added soda.
5. Compare the palatability of potatoes fried in edible oil and banaspati ghee.
6. Make comparison of emulsifying agents.
7. Draw a longitudinal section of wheat kernel and label its different parts.
8. Conduct a paired comparison and a triangle test.
9. Measure the pH of different juices.
10. Measure the specific gravity of the given sample.

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