

# **ALLAMA IQBAL OPEN UNIVERSITY, ISLAMABAD**

(Department of Home & Health Sciences)

Course: Food Studies (859)

Level: Postgraduate

Semester: Spring 2013

Credit Hours: 3(2+1)

## **CONTENT LIST**

1. Course Book Unit (1–9)
2. Theory assignments One
3. Assignment forms Eight
5. Schedule for submitting the Assignment & Tutorial Meetings.

Note: If any item from the above mentioned content is missing from your study pack, kindly contact the:

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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 "AIU PLAGIARISM POLICY".

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Semester: Spring, 2013  
Total Marks: 100  
Pass Marks: 40

### ASSIGNMENT No.1

#### Unit (1-7)

- Q.1 Draw and label the structure of hen's egg shown by a section through the long axis. How quality of egg is measured. (16)
- Q.2 Discuss the chemical nature of various pigments found in fruits and vegetables. How do these pigments change during food preparation? (16)
- Q.3 Discuss various techniques of evaluating food by the objective methods. (16)
- Q.4 Discuss the structure of starch. How its acts and behaves during process of gelatinization?(16)
- Q.5 For sensory evaluation of food elaborate the selection, size of panel and training criteria of judges.(16)
- Q.6 Write short notes on the following. (20)
- (1) Aging of meat (2) Fatty acids in milk (3) Popcorn  
(4) Tenderizers (5) Cheese

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### ASSIGNMENT NO.2

Total Marks: 100

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