

SANGAM SKM COLLEGE NADI
DEPARTMENT OF HOME ECONOMICS
YEAR 13-WEEK 2 WORKSHEET

Food Supply

1.

- (a) Define the term household food security.

- (b) State **one** effect of climate change on food supply.

- (c) Discuss one impact of natural disasters on fisheries.

Milk

2. Define the following:

- I. Caramelization -

- II. Millard reaction -

- III. Fermentation -

3.

- I. Identify the protein which forms scum when milk is heated and state the effect of scum formation.

- II. State one way of preventing film formation when heating milk.

4. Discuss the action of lactic acid producing bacteria on casein.

5. State the difference between homogenization and pasteurization.

6. Define the term hygroscopic.

Cereal

7. Differentiate between gelatinization and dextrinization with examples.

8. State **one** reason for spoilage of whole meal flour during storage.

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YEAR 13-WEEK 3 WORKSHEET

Meat

1. Explain the difference between wet aging and dry aging. Also state which process is better and why.

2. How can you prevent cross contamination of meat?

3. State the effect of marbling on meat

4. Name the pigment which gives meat bright red colour

5. State the effect of moist heat on proteins.

6. List two ways of tenderizing meat.

7. Explain Non – enzymatic browning in meat.

8. Discuss one reason for adding nitrate to processed meat.

Fruits and Vegetables

9. a) Fleshy fruits have three classifications. Identify the two classifications of fruits given below

I.



Citrus

II.



Berries

b) Cut fruits and vegetables undergo discolouration during food preparation.

i) Explain **one** reason for the discolouration. **(2 marks)**

ii) Mention one way of preventing this discolouration. **(1 mark)**

c) Explain the function of pectin in juice processing. **(2 marks)**
