

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2018
(First Semester)

Branch - NUTRITION FOOD SERVICE MANAGEMENT & DIETETICS

CHEMISTRY OF FOODS

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 Define food chemistry.
- 2 Define Strong Acid.
- 3 Define Emulsions.
- 4 What is a French dressing?
- 5 List the examples of Mono, Di & polysaccharides.
- 6 What is Glycogen?
- 7 Define Specific gravity.
- 8 List the types of Rancidity.
- 9 _____ is the green pigment occurring in leaves.
- 10 List any two volatile flavour component of Onion.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Factors affecting boiling point of water.
OR
b Hardness of water - Brief.
- 12 a Foam formation — Discuss.
OR
b Functions of emulsifying Agents.
- 13 a Factors affecting strength of starch gel.
OR
b Components of starch - Discuss.
- 14 a Define and discuss the significance of Thiocyanogen number and Richest Meissl number.
OR
b Manufacture of gelatin & its uses in foods.
- 15 a Animal Pigments - Discuss.
OR
b Plant Pigments - Discuss.

SECTION - C (30 Marks!)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Composition and Hydrogen ion concentration in foods.
- 17 Factors affecting Gel formation and its physical characteristics.
- 18 Structure and properties of Pectic substances.
- 19 Classify fatty acids with examples.
- 20 Enzymatic Browning reaction and its prevention.