

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2018
(First Semester)**

Branch - **NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS**

EXPERIMENTAL FOOD SCIENCE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Define Blanching.
- 2 What are Taffies?
- 3 _____ is one of the leguminous seeds that is highest in Trypsin inhibitor.
- 4 What is the property of Gluten in wheat?
- 5 What is whey protein?
- 6 Adding eggs to boiling water and allowing them to remain for 5-6 minutes produces _____ cooked eggs.
- 7 Define Canning.
- 8 Define Broiling.
- 9 The coloring substance in Turmeric is known as _____ .
- 10 Asafetida is a _____ resin.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Factors affecting gelatinization .
OR
b Advantages of parboiling.
- 12 a Effects of Germinating Pulses.
OR
b Role of ingredients in a Cake mix.
- 13 a Uses of Eggs in Cooking.
OR
b Factors affecting foam formation by Egg white.
- 14 a Spoilage of fish - Discuss.
OR
b Factors affecting smoking point of Oils.
- 15 a Give the classification of fruits.
OR
b Nutritive value of Vegetables - Discuss.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain the structure and composition of wheat.
- 17 Composition and Nutritive value of pulses.
- 18 Types of Milk in market.
- 19 Changes produced in meat during murrina