

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

Branch - NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

EXPERIMENTAL FOOD SCIENCE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

- 1 The _____ is the large central portion of the Kernal and contains most of the starch.
(i) alcurons layer (ii) bran
(iii) endosperm (iv) germ
- 2 'Braise' refers to
(i) microwaving (ii) cooking a food in small coconut of water
(iii) roasting (iv) baking
- 3 Chemically beavered douge uses _____ as a leavening agent.
(i) air (ii) baking powder
(iii) yeast (iv) steam
- 4 Antinutritional factor saponin is present in
(i) green gram (ii) soyabeen
(iii) pea (iv) beans
- 5 Which of the following affect the formation of egg white foam
(i) creem of fartar (ii) sugar
(iii) fat (iv) acid
- 6 The enzyme added to milk causing curd formation in cheese is
(i) rennin (ii) protease
(iii) lactase (iv) maltase
- 7 Amount of distribution of fat in meat is referred as
(i) gelation (ii) rigor
(iii) tenderization (iv) marbling
- 8 The protein in meat that is primarily responsible for meat colour is
(i) myosin (ii) actin
(iii) myoglobin (iv) hemoglobin
- 9 Naturally occurring _ play a role in food colouring,
(i) Enzyme (ii) pigment
(iii) sugar (iv) carbohydrate
- 10 The queen of spice is
(i) pepper (ii) cardamom
(iii) ginger (iv) chilly

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5x5 = 25)

- 11 a Describe the effect of boiling and roastinn nn riiffpt-pnt

12 a How do you prepare sponge cake?

OR

b Explain the effect of germination on pulses.

13 a Bring out the composition of milk.

OR

b How do you assess the quality of egg?

14 a Summarise the changes that occur on cooking of fish.

OR

b Narrate the role of nuts in Indian Cooking.

15 a State the principles of cooking of Vegetables.

OR

b Describe the functions of spices in cooking.

SECTION -C (40 Marks!

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

16 a i) Classify the basic five food groups with example. (4)

ii) Discuss the changes that occur in quality during cooking of parboiled rice. (4)

OR

b i) List the types of Sugar. (2)

ii) Enumerate the factors affecting crystallization. (6)

17 a Examine the role of ingredients in bread making.

OR

b Discuss the factors affecting cooking quality of pulses.

18 a Point out the steps followed in preparation of Yoghurt.

OR

b Discuss the factors affecting foam formation of egg.

19 a Enumerate the changes produced in meat during cooking.

OR

b Discuss the factors affecting absorption of oil on cooking.

20 a Outline the classification of vegetables and discuss the changes that occur on cooking of vegetables.

OR

b Outline the composition of fruits and highlight the changes that occur during ripening of fruits.