

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2017
(First Semester)

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Branch - **NUTRITION, FOOD SERVICE MANAGEMENT & 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 What are called protective foods?
- 2 What is meant by simmering?
- 3 Write the role of sugar in baking.
- 4 Define sprouting.
- 5 List the ingredients used in ice-cream making.
- 6 Explain any four uses of egg.
- 7 Define tenderization.
- 8 List the types of nuts.
- 9 How you select orange in the market?
- 10 Mention any four spices in our daily diet preparation.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write short notes on basic seven food groups.
OR
b Elaborate factors affecting gelatinization.
- 12 a Write short account on types and rheological properties of the flour.
OR
b Explain the factors affecting cooking quality of pulses.
- 13 a Explain yoghurt preparation in brief.
OR
b Enumerate of factors affecting foam formation in egg products.
- 14 a Describe about various cuts of meat and its uses in cooking.
OR
b Write the functions of fats and oils in food preparation.
- 15 a Classify vegetables with suitable example.
OR
b Explain ripening process in brief.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain sugar in terms of types, stages of sugar cookery and Caramelization.
- 17 Describe types of cakes, role of ingredients and types of icing.
- 18 Write short notes on : (i) Changes in milk on heating . (ii) Draw the structure of egg and mark the parts.
- 19 Elaborate meat in terms of composition, post-mortem changes on cooking of meat.
- 20 - Describe about the uses and abuses any five condiments in daily use.