

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2024  
(First Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

FOOD SCIENCE / EXPERIMENTAL FOOD SCIENCE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions  
ALL questions carry EQUAL marks (10 × 1 = 10)

Question No.	Question	K Level	CO
1	Changes brought to starch granules by dry heat is called _____. a. retrogradation b. dextrinisation c. gelation d. gelatinisation	K1	CO2
2	Point out the food which is cooked by steaming method. a. Poori b. idli c. Chappathi d. upuma	K2	CO2
3	The protein present in milk is called as _____. a. Gliadin b. casein c. albumin d. glutelin	K1	CO3
4	The process in which egg when heated precipitate forming a solid mass is called _____. a. Baking b. Roasting c. coagulation d. shredding	K2	CO3
5	Meat fats are rich in _____ fatty acids. a. Non saturated b. Phospholipid c. saturated d. myosin	K1	CO3
6	Fish is rich in _____. a. arachidonic acid c. lysine b. omega 3 fatty acids d. lecithin	K2	CO3
7	When vegetables are burnt, it results in _____. a. gelatinisation c. caramelisation b. dextrinisation d. gelation	K1	CO5
8	The volatile acid present in ginger is called as _____. a. Caffeine c. Terpenol b. gingerol d. gingerale	K2	CO1
9	The cloudy appearance of cooking oils is due to the presence of _____ molecules a. cholesterol c. HDL b. triglyceride d. LDL	K1	CO2
10	Point out the flavouring agent which is added in payasam. a. cloves c. bay leaf b. cardamom d. cashewnut	K2	CO2

SECTION - B (35 Marks)

Answer ALL questions  
ALL questions carry EQUAL Marks (5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Outline on the different moist heat method of cooking.	K2	CO2
	(OR)		
11.b.	Summarize on the factors affecting gelatinization of starch		

Cont...

12.a.	Identify the process of fermentation in pulses and its effects on cooking pulses	K3	CO2
(OR)			
12.b.	Apply your knowledge in explaining the preparation method of cheese and butter		
13.a.	Analyze the process of tenderization of meat.	K4	CO4
(OR)			
13.b.	Classify the types of poultry and its nutritional composition		
14.a.	Identify the different methods used for storage of fruits & vegetables	K4	CO4
(OR)			
14.b.	Classify the different types of spices and its functions in Indian cookery.		
15.a.	Elaborate on the caramelization of sugar in cookery.	K4	CO4
(OR)			
15.b.	List the various types of nuts and highlight its nutrient composition.		

**SECTION -C (30 Marks)**

Answer ANY THREE questions  
 ALL questions carry EQUAL Marks (3 × 10 = 30)

Question No.	Question	K Level	CO
16	Compare the different types of flour and explain its rheological properties.	K5	CO4
17	Elaborate on the coagulation of egg white.	K6	CO5
18	Interpret the changes taking place during cooking fish.	K5	CO4
19	Discuss the nature of pigments present in vegetables and its changes during cooking.	K6	CO4
20	Evaluate the factors affecting absorption of oil on cooking.	K5	CO4

Z-Z-Z

END