

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

**BVoc DEGREE EXAMINATION DECEMBER 2023**  
(First Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

**FOOD SCIENCE**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Name the regulatory foods a) Vitamins and Minerals                      b) Water c) Carbohydrates                                      d) Fats	K1	1
	2	Show the limitation of cooking a) Increases digestibility b) Increases variety c) Concentrates nutrients d) Loss of heat sensitive nutrients	K2	1
2	3	Which process is termed as Dry heating of starches a) Syneresis    b) Dextrinization c) Gelatinization                                      d) Gelation	K1	2
	4	Show the advantage of fermentation of pulses a) Improved flavour and texture b) Improved digestion c) Improved Vitamin B and C d) All of the above	K2	2
3	5	Select the yellow, orange and red fat soluble pigment a) Anthocyanins                                      b) Betalins c) Carotenoids    d) Anthozanthins	K1	3
	6	Show a method for preventing enzymatic browning. a) Blanching    b) Increased pH c) Reducing temperature                              d) None of the above	K2	3
4	7	Spell changes in meat on curing a) Flavour development                              b) Preservation c) Tenderness    d) All of the above	K1	4
	8	Infer the functions of cuticle a) Avoid evaporation of inner content b) Protects from micro-organisms c) Prevents deterioration d) All of the above	K2	4
5	9	Which is true in terms of size of sugar crystals a) castor > granulated > icing b) granulated > icing > castor c) granulated > castor > icing d) icing > castor > granulated	K1	5
	10	Fats with higher smoke point are considered good for deep frying. True or false a) False    b) True c) Uncertain    d) Sometimes	K2	5

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

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

Module No.	Question No.	Question	K Level	CO
1	11.a.	Summarise the functions and classification of food.	K2	1
	(OR)			
	11.b.	Explain the basic 5 food groups by ICMR.		
2	12.a.	Identify the toxic constituents present in pulses and methods to remove them.	K3	2
	(OR)			
	12.b.	Construct the effect of cooking on pulses and factors affecting pulse cooking.		
3	13.a.	Examine the classes and nutritive value of vegetables.	K4	3
	(OR)			
	13.b.	Compare enzymatic and non-enzymatic browning of fruits and methods to prevent the same.		
4	14.a.	Examine the composition and nutritive value of eggs.	K4	4
	(OR)			
	14.b.	List the types of fish and inspect the types of fish cookery.		
5	15.a.	Organize the types of spices and their role in cooking.	K3	5
	(OR)			
	15.b.	Identify the effect of heat on fats and oils.		

**SECTION -C (30 Marks)**

Answer ANY THREE questions

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

Module No.	Question No.	Question	K Level	CO
1	16	Examine the various methods of cooking citing advantages and disadvantages for each method.	K4	1
2	17	Inspect the nutritive value of cereals and wet and dry methods of cereal cooking.	K4	2
3	18	Classify pigments and the effect of cooking on the pigments.	K4	3
4	19	Analyze the effect of cooking on milk. Inspect the role of milk in cookery.	K4	4
5	20	Examine the types, nutritive value and toxic elements in nuts and oilseeds.	K4	5

Z-Z-Z

END