PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

MSc DEGREE EXAMINATION DECEMBER 2023

(First Semester)

Branch - FOODS AND NUTRITION

ADVANCED FOOD SCIENCE

Time: Three Hours Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

 $(10 \times 1 = 10)$

Module	Question	Question	K Level	СО
No. 1	No.	Which is an example of aerosol? a. Jelly b. foam c. sponge d. fog	K1	CO1
	2	The temperature at which the starch begin to thicken is a. 33-40° C b. 45-60° C c. 70-88° C d. 90-97° C	K2	CO1
2	3	Identify the essential oil present in Ajwain. a. porneol b.myristicin c. thymol d. dithiothione	K1	CO2
	4	Haemagglutinins are isolated from the following except a. Soya bean b. lima bean c. field bean d. white bean	K2	CO2
3	5	When egg deteriorated the Haugh units comes down to a. 26-40 b. 36-60 c. 72 d. 74-86	K1	СОЗ
	6	Identify the structural protein among the following. a. Elastin b. actin c. myosin d. troponin	K2	CO3
4	7	Ripening of cheese helps a. In increasing the colour b. in easy digestibility c. in fermentation d. to improve keeping quality	K1	CO4
	8	Choose the doneness of sugar for preparation of glaze. a. soft ball b. firm ball c. soft crack d. hard ball	K2	CO4
5	9	Identify the instrument used for quantitative analysis of sugar. a. polariscope b. Brix refractometer c. butyrometer d. pyknometer	K1	CO5
	10	Dilution test is a type of test. a. difference b. sensitivity c. rating d. descriptive	K2	CO5

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SECTION - B (35 Marks) Answer ALL questions

ALL questions carry EQUAL Marks

 $(5\times7=35)$

Module No.	Question No.	Question	K Level	СО
1	11.a.	Outline the type of colloids and factors affecting the stability of colloidal system.	K2	
	(OR)			CO1
	11.b.	Summarize about modified starch and their uses.		
2	12.a.	Explain browning reaction and methods to prevent browning.		CO2
		(OR)	K2	
	12.b.	Show the effect of acid, alkali and effect of heat on any two pigments.		
	13.a.	Demonstrate the heat induced changes in meat.		
3	(OR)		K2	CO3
	13.b.	Illustrate the causes of spoilage in meat.		
	14.a.	Develop the method of preparation of cheese.		
4	(OR)			CO4
	14.b.	Experiment the effect of acid, salt, enzymes and heat on milk.	K3	C04
	15.a.	Explain any five methods of objective evaluation of food.		
5		(OR) K2		CO5
	15.b.	Classify the beverages and give its importance.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	со		
1	16	Classify emulsion and analyse the factors affecting the stability of emulsions.	K4	CO1		
2	17	Examine the physio chemical changes during ripening and cooking of fruits.	K4	CO2		
3	18	Categorize the types of meat analogues and list its characteristics.	K4	CO3		
4	19	Discover the factors affecting fat absorption.	K4	CO4		
5	20	List the different types of rating test used in sensory evaluation of food.	K4	CO5		