

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2024
(First Semester)

Branch - **NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS**

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	Function in the body is defined as the study of food A) Science B) Food science C) Diet D) Nutrition	K1	CO1
	2	The protein found in wheat is A) Albumin B) Niacin C) Gluten D) Fatty acid	K2	CO2
2	3	Which amino acid is lacking in pulses A) Lysine B) Methionine C) Leucine D) Isoleucine	K1	CO3
	4	An enzyme active during germination A) Papain B) Bromelain C) Amylase D) Renin	K2	CO3
3	5	Rohu and catla are varieties of A) Cattle B) Poultry C) Fish D) Goat	K1	CO3
	6	Which of the following constituent represents 70% of meat A) Water B) Carbohydrate C) Protein D) Fat	K2	CO2
4	7	Which chemical is used in artificial ripening of fruits A) Ethephon B) Benzene C) Methanol D) Alcohol	K1	CO1
	8	Tomato is red in colour due to A) Anthoxanthine B) Lycopene C) Tannin D) Chlorophyll	K2	CO2
5	9	Which of the following fat is considered as healthy fat A) Animal fat B) Trans fat C) Saturated fat D) Unsaturated fat	K1	CO3
	10	Ground nuts contains which mineral in high amount A) Calcium B) Iron C) Potassium D) Magnesium	K2	CO3

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.	Choose the different types of cooking method?	K3	CO1
		(OR)		
	11.b.	Build a note on the formation of dough and batter.		
2	12.a.	Explain cheese preparation with flowchart.	K4	CO4
		(OR)		
	12.b.	Examine the factors affecting cooking quality of pulses.		
3	13.a.	Identify the post-mortem changes of meat.	K3	CO2
		(OR)		
	13.b.	Construct the classification of poultry.		
4	14.a.	Write the classification of vegetables.	K2	CO3
		(OR)		
	14.b.	Summarize the changes during ripening of fruits and storage of fruits.		
5	15.a.	Select the types and composition of nuts.	K3	CO4
		(OR)		
	15.b.	What are the factors affecting absorption of oil on cooking? Write note on factors affecting smoking point of oil.		

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	Discuss the principles of starch cookery.	K3	CO3
2	17	Analyze the egg foam formation. Examine the preservation and quality of egg.	K4	CO4
3	18	Describe the types, composition, selection and spoilage of fish.	K3	CO2
4	19	Explain the role of spices in Indian cookery. Give example for each.	K2	CO2
5	20	Identify the types of confectionery. Explain crystalline candies.	K3	CO3