

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

**BVoc DEGREE EXAMINATION DECEMBER 2024  
(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	Blanching of food items is done mainly to a) kill the micro organisms      (b) remove dirt (c) prevent sticking of food      (d) inactivate enzymes	K1	CO1
	2	All are sources of Vitamin-B <sub>12</sub> except (a) egg      (b) liver      (c) yeast      (d) amaranths	K2	CO 1
2	3	Complete gelatinization of starch takes place at (a) 70-75 degree centigrade      (b) 84-86 degree centigrade (c) 92-96 degree centigrade      (d) 98-100 degree centigrade	K1	CO 2
	4	Digestibility of pulses can be improved by (a) washing      (b) drying (c) roasting      (d) germination	K2	CO 2
3	5	All fruits are adequate in pectin content and acid content for jam preparation except (a) apple      (b) grapes (c) cherries      (d) pears	K1	CO 3
	6	The enzyme involved in the browning of fruits is (a) melanase      (b) peroxidase (c) polyphenolase      (d) estrase	K2	CO 3
4	7	A young chicken of 3-5 months of age of either sex with tender meat is called (a) fryer      (b) roaster (c) stag      (d) stewing chicken	K1	CO 4
	8	Normal freezing point of milk is (a) -0.55° C      (b) -0.01° C. (c) -0.25° C      (d) -0.1° C.	K2	CO 4
5	9	One of the goitrogenic substances present in soya bean is (a) thyrocyante      (b) cytochalasin (c) thyroxidine      (d) isothiocyanates	K1	CO 5
	10	Active compounds in ginger are all except (a) gingerols      (b) shogaols (c) paradols      (d) curcumin	K2	CO 5

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**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.	Explain the functions of food in relation to health.	K2	CO 1
	(OR)			
	11.b.	List down the objectives of cooking.		
2	12.a.	Examine any two preliminary methods that have a high impact on cooking quality of pulses.	K3	CO2
	(OR)			
	12.b.	Examine any two preliminary methods that have a high impact on cooking quality of pulses.		
3	13.a.	Give the classification and nutritive value of vegetables.	K3	CO3
	(OR)			
	13.b.	Classify fruits and give appropriate examples.		
4	14.a.	Discuss the effect of heat salt and enzymes on milk.	K4	CO4
	(OR)			
	14.b.	Egg plays a major role in cookery and bakery. – Justify.		
5	15.a.	Explain the toxins in nuts and oil seeds.	K4	CO5
	(OR)			
	15.b.	Outline the role of spices in Indian cookery.		

**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	Compare moist and dry cooking methods.	K4	CO1
2	17	Is processing of pulses good or bad for health? – Discuss.	K3	CO2
3	18	Water soluble pigments are destroyed while cooking - Argue whether the statement is right or wrong.	K4	CO3
4	19	Compare the nutritive value and composition of meat and fish.	K3	CO4
5	20	Demonstrate the stages of sugar cookery and its role in preparing sweets.	K4	CO5

Z-Z-Z END