

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025
(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)

Question No.	Question
1	Choose the temperature applied in pressure cooking of foods. a) 150°C b) 140 °C c) 160°C d) 121 °C
2	Infer the combination method of cooking. a) Stewing b) Simmering c) Poaching d) Braising
3	Find the starch component increased in aged parboiled rice. a) amylose b) xanthine c) amylopectin d) raffinose
4	Illustrate the toxic factor present in Ground nuts. a) leucotoxins b) aflatoxins c) saxitoxins d) saponins
5	Relate the enzyme responsible for enzymatic browning of fresh produce. a) mutase b) polyphenolase c) cytases d) oxidases
6	Outline the product that formed during reaction occurs between milk sugar and aminoacids on heating. a) amorphous b) acrylic c) maillard d) crystalline
7	What protein in meat does oxygen carrying process? a) oxyglobin b) myoglobin c) hemoglobin d) met myoglobin
8	Relate the protein content in egg. a) 13-18% b) 19-25% c) 17-25% d) 12-15%
9	Show the bioactive principle present in turmeric. a) cinnamin b) curcumin c) eugenin d) quercetin
10	Infer the temperature of sugar syrup for making Peanut chikki. a) 149-154°C b) 160-175°C b) 139-164°C d) 170-185°C

Cont...

SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Question No.	Question
11.a.	Explain the basic five food groups.
(OR)	
11.b.	Interpret the preliminary preparation of foods.
12.a.	Construct the principles of starch cookery.
(OR)	
12.b.	Apply the basic processing methods of pulses.
13.a.	Organise the changes noted during cooking of vegetables.
(OR)	
13.b.	Identify the chemical changes noted during enzymatic and non enzymatic browning in fruits.
14.a.	Analyze the role of milk in cookery.
(OR)	
14.b.	Examine the composition and nutritive value of fish.
15.a.	Analyze the effect of heating on fats and oils.
(OR)	
15.b.	Classify nuts and oil seeds and explain its composition.

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Question No.	Question
16	Examine the principles and advantages of moist and dry heat methods of cooking.
17	Analyze the role of pulse in cookery and explain the factors affecting pulse cookery.
18	Classify the fat soluble and water soluble pigments and explain the effect of cooking on pigments.
19	Determine the composition of meat interpret the changes in meat during cooking.
20	Explain the types and role of spices in cookery.

Z-Z-Z END