

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

**BSc DEGREE EXAMINATION MAY 2025  
(First Semester)**

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

**FOOD SCIENCE/EXPERIMENTAL 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	Nutrient retention is higher a) Baking    b) Roasting    c) By boiling    d) Frying	K1	CO1
	2	Which of the following is most concentrated form of energy in food? a) Carbohydrates    b) Fats    c) Protein    d) Vitamins	K2	CO2
2	3	Which is major protein present in milk? a) Casein    b) Trypsin    c) Chymotrypsin    d) Pepsin	K1	CO3
	4	Bacteria that convert milk into curd a) E.coli    b) Lactobacillus    c) Rhizobium    d) Clostridium	K2	CO3
3	5	Which of the following is not considered as red meats? a) Beef    b) Pork    c) Fish meat    d) Lamb	K1	CO3
	6	Prawn contains which nutrient is high amount a) Vitamin C    b) Sugar    c) Fibre    d) Protein	K2	CO2
4	7	Are fruits and vegetables good sources? a) Vitamins    b) Water    c) Energy    d) Protein	K1	CO1
	8	Pectin is found a) Banana    b) Guava    c) Wheat    d) Egg	K2	CO2
5	9	Functions of fats in foods include a) Shortening    b) Plasticity    c) Nutrients    d) All of the above	K1	CO3
	10	Cashew nuts contains which nutrient in high amount a) Sugar    b) Fibre    c) Fats    d) Sugar	K2	CO3

**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.	Give a brief account on rheological properties of flour.	K3	CO1
		(OR)		
	11.b.	Discuss the different types of icings and biscuits.		
2	12.a.	Explain the composition of milk and its types.	K4	CO4
		(OR)		
	12.b.	Draw the egg and mention the composition of egg.		

Cont...

3	13.a.	Describe the types of sea foods.	K3	CO2
	(OR)			
	13.b.	Mention the methods of cooking in poultry.		
4	14.a.	Write the classification and composition of fruits.	K2	CO3
	(OR)			
	14.b.	Write the types and functions of spices and condiments.		
5	15.a.	Mention the types of sugar. Discuss the factors affecting crystallization.	K3	CO4
	(OR)			
	15.b.	Write the functions of fats and oils in food. Write on smoking point.		

**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	Give a brief account of structure, composition and nutritive value of rice. Discuss the cooking quality of parboiled and raw rice.	K3	CO3
2	17	Write a note on composition, cooking principles and germination process of pulses.	K4	CO4
3	18	Explain in detail the structure, composition, rdes and tenderization of meat.	K3	CO2
4	19	Classify vegetables. Discuss the vegetables pigments with examples.	K2	CO2
5	20	Describe the types and composition of nuts. Explain the role of nuts in Indian cooking.	K3	CO3

Z-Z-Z END