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22NDU102N

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2025
(First Semester)

Branch – **NUTRITION FOOD SERVICE MANAGEMENT AND DIETETICS**

FOOD CHEMISTRY

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	Show the homogenous mixture with two or more components known as a solvent and solute. a. Solution b. True solution c. Humidity d.Water activity	K1	CO2
	2	A system where gas bubbles are dispersed in a liquid or solid is called ------- a. Gel b. Sol c. Emulsion d. Foam	K2	CO2
2	3	When starch becomes stale occurs? a. Syneresis b. Gelation c. Retrogradation d. Dextrinization	K1	CO3
	4	Which of the following is not a disaccharide? a. Sucrose b. Maltose c. Lactose d. Galactose	K2	CO3
3	5	Choose the liquid seperates from the coagulated protein then it is called a.Denaturation b.Syneresis c.Gelation d.Flocculate	K1	CO1
	6	Name the food stuff rich in vegetarian protein. a.Vegetables b.Fruits c.Pulses d.Cereals	K2	CO1
4	7	Examine the temperature of egg white coagulation. a. 60°c b. 45 °c c. 90 °c d. 85°c	K1	CO4
	8	Analyse the saponification of hydrolysis a.By alkalis b.In digestive tracts of human beings c.By acids d.By salts	K2	CO4
5	9	Select the method to prevent the enzymatic browning. a.Boiling b.Simmering c.Braising d.Blanching	K1	CO5
	10	Assess the colour and flavor of milk is due to a. Enzymatic browning reaction. b. Maillard browning reaction c. Gelatinization d. Precipitation	K2	CO5

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.	Identify the factors affecting the composition of foods.	K2	CO1
		(OR)		
	11.b.	Summarize the hydrogen ion concentration in foods.		
2	12.a.	Identify the common food emulsions.	K3	CO3
		(OR)		
	12.b.	Select the functions of emulsifying agents.		
3	13.a.	Examine the physical and chemical properties of fats.	K4	CO4
		(OR)		
	13.b.	Assess the types rancidity and its prevention methods..		
4	14.a.	Explain the types of protein with examples.	K5	CO4
		(OR)		
	14.b.	Evaluate the structure of aminoacids.		
5	15.a.	Discuss about natural and synthetic colours..	K6	CO3
		(OR)		
	15.b.	Evaluate the general characteristics of food enzymes.		

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	Explain the development of food chemistry .	K2	CO1
2	17	Analyse the steps to prevent browning reactions in foods.	K3	CO4
3	18	Analyse the chemistry and functions of fat soluble pigments.	K4	CO5
4	19	Evaluate the classification of amino acids based on their structures.	K5	CO4
5	20	Eloborate on textural profile and properties of foods.	K6	CO3

Z-Z-Z END