22NDP101N

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2025
(First Semester)

Branch – **FOODS AND NUTRITION**

ADVANCED 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	An emulsion consists of a) One liquid and one solid b) one and one gas c) two liquids d) two solids	K1	CO1
	2	The scattering of light by the dispersed phase is called a) Brownian movement b) adsorption c) ionization d) Tyndal effect	K2	CO1
2	3	During ripening fruits produce a) Ammonia b) Oxygen c) nitrogen d) ethylene gas	K1	CO2
	4	The phenolic compound in turmeric is a) curcuminoid b) cyanidin c) oleoresin d) allicin	K2	CO2
3	5	_____ are sides of fish cut length wise away from the back bone. a) fillets b) steaks c) nuggets d) sticks	K1	CO3
	6	In the grading process, egg are examined for both interior and exterior quality and are sorted according to a) Colour b) shape c) weight d) breed	K2	CO3
4	7	Which is made by churning pasteurized cream? a) Yoghurt b) butter c) ice cream d) milk	K1	CO4
	8	Which h is caused by breakdown of fat into glycerol and fatty acid? a) oxidation b) rancidity c) hydrolytic rancidity d) Oxidative rancidity	K2	CO4
5	9	Identify the major ingredient of carbonated soft drink? a) Water b) corn syrup c) caffeine d) flavouring	K1	CO5
	10	Percent sag is used to evaluate --------- of gel. a) volume b) weight c) texture d) specific gravity	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.	Demonstrate the manufacture of bread.	K2	CO1
		(OR)		
	11.b.	Show the functions of surfactants and emulsifiers.		
2	12.a.	Summarize the various steps in processing pulses.	K2	CO2
		(OR)		
	12.b.	Classify pigments and outline about the flavor constituents in fruits and vegetables.		
3	13.a.	Discover the method to assess the quality of egg.	K4	CO3
		(OR)		
	13.b.	Categorize the grades and cuts of meat.		
4	14.a.	Distinguish the properties of different types of sugar.	K4	CO4
		(OR)		
	14.b.	List the physical properties of milk.		
5	15.a.	Examine the importance and application of product formulation.	K4	CO5
		(OR)		
	15.b.	List the attributes of food quality.		

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	Classify colloids and explain its properties.	K4	CO1
2	17	Deduce the composition of peanut and soyabean.	K4	CO2
3	18	Examine the heat induced changes in meat.	K4	CO3
4	19	List the physio chemical changes in rancidity and suggest the methods to prevent rancidity.	K4	CO4
5	20	Analyse the impact of traditional cooking methods on the quality of food.	K4	CO5

Z-Z-Z END