

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2022
(First Semester)

Branch – FOOD PROCESSING TECHNOLOGY

FOOD SCIENCE

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. A cooking method where foods are completely submerged in hot fat/oil.
(i) Saute (ii) Broiling
(iii) Deep fry (iv) Pan fry
2. Name the process that reduces the levels or activities of anti-nutritional compounds in pulses?
(i) Gel formation (ii) Gelatin
(iii) Germination (iv) Deamination
3. _____ is added to vegetables to hasten cooking and improve colour.
(i) Salt (ii) Baking soda
(iii) Vinegar (iv) Sugar
4. Eggs are rich source of maximum nutrients except
(i) Protein (ii) Iron
(iii) Retino (iv) Ascorbic acid
5. The property of sugar crystallization is used in the preparation of
(i) Cake (ii) Rasagulla
(iii) Jam (iv) Ladoo

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a. Highlight the ICMR classification of food groups.
OR
b. Point out the merits and demerits of microwave cooking.
- 7 a. Discuss on the factors that affects gluten formation.
OR
b. Enumerate the toxic factors that reduces the digestibility of pulse proteins.
- 8 a. Compare enzymatic and non-enzymatic browning.
OR
b. Discuss on composition and nutritive value of vegetables.
- 9 a. Enumerate the kinds of milk.
OR
b. Describe the post mortem changes that occur in meat.
- 10 a. Explain the role of fat/oil in cooking.
OR
b. Point out the toxicants in nuts and oilseeds.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Elucidate the different methods of cooking under moist heat method.
OR
b. Microwaves do not require any medium of transfer of heat in cooking- Analyze the statement.
- 12 a. Elaborate on changes in cereal starch during cereal cookery.
OR
b. Germination increases digestibility and nutrient content – Justify the statement.
- 13 a. Discuss on the effect of cooking on pigments and flavor compounds.
OR
b. Enumerate on the insoluble pigments.
- 14 a. Explain the role of milk in cookery.
OR
b. Highlight the criteria to be considered in selecting fish.
- 15 a. Explain the stages of sugar cookery.
OR
b. Describe the role of spices in cookery.

Z-Z-Z

END