

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2025
(First Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

FOOD SCIENCE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry EQUAL marks

$$(10 \times 1 = 10)$$

Module No.	Question No.	Question	K Level	CO
1	1	Which of the following best defines 'Food?' a) Any substance consumed for taste b) Any edible material that provides energy and nutrients to sustain life c) Any natural product derived from plants d) Any item sold in a grocery store	K1	CO1
	2	Microwaving food is advantageous because it a) Uses longer cooking times than boiling b) Destroys all nutrients due to radiation c) Increases fat content d) Cooks food quickly with minimal nutrient loss	K2	CO1
2	3	Which of the following is a list of common anti-nutritional factors found in pulses? a) Phytic acid, tannins, lectins, trypsin inhibitors, oligosaccharides b) Fiber, starch, protein, iron, calcium c) Gluten, casein, lactose, cholesterol, vitamin D d) Amylose, amylopectin, dextrin, maltose, sucrose	K1	CO2
	4	Which part of the egg contains most of the fat and cholesterol? a) Egg white b) Yolk c) Air cell d) Shell	K2	CO2
3	5	Which of the following is not a major component of meat? a) Water b) Protein c) Carbohydrate d) Fat	K1	CO3
	6	Tofu is the best described as a) Coagulated soy milk pressed into blocks b) A textured grain product c) fermented rice product d) A mycoprotein grown on glucose	K2	CO3
4	7	The green color in leafy vegetables is primarily due to a) Anthocyanins b) Betalains c) Carotenoids d) Chlorophyll	K1	CO4
	8	What is the primary function of spices in Indian cooking? a) To increase calorie content b) To enhance flavor, aroma, and preserve food c) To add color only d) To reduce cooking time	K2	CO4
5	9	Which of the following is classified as a tree nut? a) Peanut b) Almond c) Soybean d) Lentil	K1	CO5

Cont...

	10	The term "smoking point" refers to a) The temperature at which oil begins to break down and produce visible smoke b) The temperature at which oil catches fire c) The flash point of oil d) The temperature at which oil solidifies	K2	CO5
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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.	Classify foods based on their origin and give one example of each category.	K2	CO1
		(OR)		
	11.b.	What is gelatinization? How does it affect the texture of cooked cereals?		
2	12.a.	Choose the factors that affect cooking quality of pulses.	K3	CO2
		(OR)		
	12.b.	Differentiate between whole milk, low-fat milk, and non-fat milk based on fat content and typical uses.		
3	13.a.	Analyse the post mortem changes in meat.	K4	CO3
		(OR)		
	13.b.	Show the factors that are considered in selecting fish.		
4	14.a.	List the changes in pigments occurred during vegetables cooking.	K4	CO4
		(OR)		
	14.b.	Identify the role of condiments in Indian Cooking.		
5	15.a.	Mention the role of nuts in Indian cookery.	K5	CO5
		(OR)		
	15.b.	Explain kosher and Iodised salt.		

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	Examine the structure and composition of rice.	K4	CO1
2	17	Inspect changes in milk on heating.	K4	CO2
3	18	Assess microbial and bio-chemical spoilage of fish.	K5	CO3
4	19	Select climacteric fruits for processing.	K5	CO4
5	20	Categorize various forms of sugar used in Indian cookery with examples.	K6	CO5