

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

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

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
--	----	---	----	-----

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks $(5 \times 7 = 35)$

Module No.	Question No.	Question	K Level	CO
1	11.a.	Classify foods based on their origin and give one example of each category. (OR)	K2	CO1
	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. (OR)	K3	CO2
	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. (OR)	K4	CO3
	13.b.	Show the factors that are considered in selecting fish.		
4	14.a.	List the changes in pigments occurred during vegetables cooking. (OR)	K4	CO4
	14.b.	Identify the role of condiments in Indian Cooking.		
5	15.a.	Mention the role of nuts in Indian cookery. (OR)	K5	CO5
	15.b.	Explain kosher and Iodised salt.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$

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