PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025
(First Semester)

Branch - **FOOD PROCESSING AND TECHNOLOGY**

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	Food Science is primarily concerned with: a) Preparation of food only b) Study of nutrients only c) Scientific study of composition, processing, and preservation of food d) Cooking methods and taste	K1	CO1
	2	The Basic Five Food Groups were introduced to: a) Classify foods by color b) Promote balanced nutrition c) Identify traditional diets d) Develop convenience foods	K2	CO1
2	3	The main carbohydrate present in cereals is: a) Cellulose b) Sucrose c) Starch d) Dextrin	K1	CO2
	4	Gelatinization refers to: a) Conversion of starch into sugar b) Swelling and bursting of starch granules on heating with water c) Breakdown of protein molecules d) Hardening of starch upon cooling	K2	CO2
3	5	The main nutrient present in nuts and oilseeds is: a) Carbohydrate b) Protein c) Fat d) Fibre	K1	CO3
	6	Aflatoxin, a toxicant sometimes found in groundnuts, is produced by: a) Bacteria b) Virus c) Fungi (Aspergillus flavus) d) Yeast	K2	CO3
4	7	The green color of vegetables is due to: a) Carotenoids b) Anthocyanins c) Chlorophyll d) Betalains	K1	CO4
	8	Enzymatic browning in cut fruits like apples and bananas is caused by: a) Oxidation of carotenoids b) Polyphenol oxidase activity c) Reaction between sugar and amino acids d) Fermentation	K2	CO4
5	9	The major protein present in milk is: a) Albumin b) Casein c) Globulin d) Collagen	K1	CO5
	10	Curdling of milk occurs due to: a) Freezing b) Addition of alkali c) Action of lactic acid bacteria or acid d) Heating at low temperature	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.	Define food, food science, and food technology. Explain how they are interrelated.	K3	CO1
		(OR)		
	11.b.	Explain the functional classification of foods with suitable examples.		
2	12.a.	List different types of cereals and millets commonly used in India. Mention their nutritive value.	K3	CO2
		(OR)		
	12.b.	Explain gelatinization, retrogradation, and dextrinization of starch with examples from cookery.		
3	13.a.	Describe different types of sugars and their roles in cookery (sweetening, crystallization, caramelization).	K3	CO3
		(OR)		
	13.b.	List some traditional Indian spices and herbs and describe their culinary and medicinal importance.		
4	14.a.	Classify vegetables based on the edible part and give suitable examples.	K4	CO4
		(OR)		
	14.b.	Explain the nutritive value of fruits and vegetables and their role in human nutrition.		
5	15.a.	Explain the effect of heat, acid, salts, and enzymes on milk with suitable examples.	K4	CO5
		(OR)		
	15.b.	Discuss the role of eggs in cookery.		

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	Discuss in detail the classification of foods according to the Ayurveda system.	K4	CO1
2	17	Discuss the composition and nutritive value of cereals and millets.	K4	CO2
3	18	Describe in detail the functional and sensory roles of fats and oils in cookery.	K4	CO3
4	19	Describe traditional Indian fruit and vegetable-based products.	K4	CO4
5	20	Write detailed notes on poultry and fish.	K4	CO5

Z-Z-Z END