

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc/BVoc DEGREE EXAMINATION MAY 2026
(First Semester)**

Branch – FOOD PROCESSING 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	According to Ayurveda, foods that promote calmness and mental clarity are known as: a) Rajasik b) Tamasik c) Sattvik d) Rasayan	K1	CO1
	2	Microwave cooking primarily works by: a) Convection currents b) Radiation of infrared waves c) Vibration of water molecules d) Contact heat transfer	K2	CO1
2	3	The toxic constituent present in raw pulses like kidney beans is: a) Phytic acid b) Trypsin inhibitor c) Haemagglutinin d) Tannin	K1	CO2
	4	Millets are nutritionally superior to polished rice because they are: a) High in fat only b) High in fibre, minerals, and resistant starch c) Low in protein d) High in gluten	K2	CO2
3	5	Hydrogenation of oils converts: a) Saturated fats into unsaturated fats b) Unsaturated oils into solid fats c) Oils into essential fatty acids d) Trans fats into polyunsaturated fats	K1	CO3
	6	The caramelization of sugar occurs when it is: a) Mixed with acid b) Heated to a high temperature c) Mixed with cold water d) Frozen	K2	CO3
4	7	Overcooking of green vegetables results in: a) Enhanced flavor b) Formation of pheophytin (olive-green pigment) c) Increase in vitamin C d) Increase in chlorophyll	K1	CO4
	8	Pickles and fruit preserves are examples of: a) Functional foods b) Fermented dairy products c) Traditional Indian fruit and vegetable products d) Cereal-based foods	K2	CO4
5	9	The red color of meat is due to: a) Myoglobin b) Hemoglobin c) Carotene d) Albumin	K1	CO5
	10	The air cell in an egg increases during storage because: a) Water evaporates through the shell b) Albumin solidifies c) Yolk expands d) Shell becomes thicker	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.	What are the advantages and disadvantages of preliminary food preparations such as washing, soaking, and fermentation?	K1	CO1
		(OR)		
	11.b.	Describe the Basic Five Food Groups and their role in maintaining a balanced diet.		
2	12.a.	Write a short note on toxic constituents in pulses and how they can be reduced by processing.	K2	CO2
		(OR)		
	12.b.	What are the advantages and disadvantages of soaking, germination, and fermentation in pulses?		
3	13.a.	Classify nuts and oilseeds and mention their nutritive value with suitable examples.	K3	CO3
		(OR)		
	13.b.	Write a short note on toxicants present in nuts and oilseeds and methods to reduce them.		
4	14.a.	What is enzymatic browning? Mention methods to prevent it.	K3	CO4
		(OR)		
	14.b.	Write short notes on water-soluble and water-insoluble pigments in fruits and vegetables.		
5	15.a.	Write the composition and nutritive value of milk.	K4	CO5
		(OR)		
	15.b.	Explain the effect of heat, acid, salts, and enzymes on milk with suitable examples		

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	Describe in detail the various methods of cooking.	K2	CO1
2	17	Explain in detail the principles of starch cookery.	K3	CO2
3	18	Explain the types, composition, and nutritive value of fats and oils.	K3	CO3
4	19	Describe traditional Indian fruit and vegetable-based products.	K4	CO4
5	20	Explain the types, composition, nutritive value, and cookery of meat.	K5	CO5

Z-Z-Z

END