

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022
(First Semester)

Branch – NUTRITION, FOOD SERVICE MANAGERMENTS AND DIETETICS

FOOD SCIENCE/EXPERIMENTAL 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. Foods have been classified into ____ food groups suggested by ICMR 2010

- (i) Basic five (ii) Basic four
(iii) Basic seven (iv) Basic three

2. The chief carbohydrate present in milk is ____

- (i) Lactose (ii) Glucose
(iii) Galactose (iv) Fructose

3. Fish started spoiling from the ____ hour

- (i) 4th (ii) 6th
(iii) 8th (iv) 10th

4. Carotenoid pigment in yellow corn is

- (i) Lycopene (ii) β - carotene
(iii) Cryptoxanthin (iv) Lutein

5. For the preparation of fudge, the sugar syrup should be cooked at ____

- (i) 110-112°C (ii) 112-115°C
(iii) 118-120°C (iv) 121-130°C

SECTION – B (15 Marks)

Answer ALL Questions

ALL Questions carry EQUAL Marks

(5 x 3 = 15)

6 a. Narrate the functional classification of food.

(OR)

b. Explain the factors affecting gelatinization of starch.

7 a. Describe the changes in milk during heat processing.

(OR)

b. State the factors affecting cooking quality of pulses?

8 a. Explain the methods of cooking and its effects in poultry.

(OR)

b. Outline the structure of meat and their grades.

9 a. Classify vegetables and discuss the composition of vegetables.

(OR)

b. Bring out the functions of spices in indian cooking.

10 a. Summarize the types of nuts and their role in indian cookery.

(OR)

b. Show the factors that affect smoking point of oil.

Cont...

SECTION – C (30 Marks)

Answer ALL Questions

ALL Questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Enumerate the structure and composition of wheat.
(OR)
b. Outline the composition and benefits of ragi.
- 12 a. Elaborate on the types of milk.
(OR)
b. Discuss the factors affecting foam formation and coagulation of egg.
- 13 a. Highlight the post-mortem changes in meat.
(OR)
b. Discuss the selection and changes on cooking fish.
- 14 a. Point out the changes during ripening of fruits
(OR)
b. Summarize the storage of fruits and vegetables.
- 15 a. Elucidate the types of sugar cookery.
(OR)
b. Analyse crystalline and non crystalline candies.

Z-Z-Z

END