

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

**BSc DEGREE EXAMINATION MAY 2022
(First Semester)**

Branch – NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

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. Which Cooking can be done through paper dishes, plastics.

a) Steaming	b) Roasting
c) Broiling	d) Micro wave cooking
2. Identify the symptoms responsible for muscular weakness and paralysis of legs

a) Sativism	b) Favism
c) Lathyrism	d) Somanism
3. Which enzyme is responsible for the development of rancid flavours in milk.

(a) Alkaline phosphatase	(b) Xanthin oxidase
(c) Rennin	(d) Milk lipase
4. Fresh chilled poultry should be stored loosely wrapped in the refrigerator at -----

(a) 3°C (38°F)	(b) 2°C (36°F)
(c) 1°C (37°F)	(d) 0°C (-18°C)
5. Name the Pigment is present in cherries

(a) Chlorophyll	(b) Anthocyanins
(c) Anthaxanthins	(d) Carotenoids

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Bring out the difference between the cooking quality of parboiled and raw rice.
OR
b Explain the structure of wheat.
- 7 a Outline the anti – nutritional factors of pulses.
OR
b Narrate the types of flour.
- 8 a How will you check the quality of egg?
OR
b Summarize the preparation process of curd.
- 9 a Classify poultry with its composition.
OR
b Analyse the changes in cooking meat.
- 10 a Outline the selection process of different vegetables.
OR
b Classify Fruits.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Describe dry heat methods of cooking with its merits.
OR
b Discuss the factors affecting gelatinization process.
- 12 a Elucidate the cooking quality of pulses.
OR
b Highlight the ingredients used to prepare biscuits.
- 13 a Discuss the types of milk and milk products.
OR
b Enumerate the factors affecting foam formation in egg.
- 14 a Analyse the post mortem changes in meat.
OR
b Highlight the selection process of fish.
- 15 a Elaborate on effect of acid, alkali medium on the vegetable pigments.
OR
b Outline the role of spices and condiments in cooking.

Z-Z-Z

END