

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2019
(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 x 1 = 10)

1. _____ are non-nutrient compounds found in plant derived food that have biological activity in the body.
(i) additives (ii) functional foods
(iii) phytochemicals (iv) antioxidants
2. The method of cooking with minimum amount of liquid at a temperature of 80-85°C that is below the boiling points is .
(i) boiling (ii) simmering
(iii) steaming (iv) poaching
3. The endosperm of a grain is surrounded by one or more layers of cells, known as
(i) aleurone (ii) embryo
(iii) bran (iv) germ
4. The process that increases the digestibility due to the breakdown of legume protein by microbial enzymes, is _____.
(i) germination (ii) fermentation
(iii) milling (iv) parching
5. Onion and garlic are examples for
(i) Tubers (ii) legumes
(iii) bulb (iv) roots'
6. The enzyme _____ is responsible for the enzymatic browning of cut fruits and vegetables.
(i) polyphenol oxidase (ii) orthodiphenol
(iii) DOPA (iv) melanin
7. _____ are made up of α -lactalbumin and β -lactoglobulin, serum albumin, the immunoglobulins and protease-peptones.
(i) casein (ii) milk fat
(iii) whey proteins (iv) proteins
8. The calcium and phosphorus ratio in milk is
(i) 1.2:1 (ii) 1:1.2
(iii) 1:1 (iv) 1:0.2
9. Most nuts are good sources of
(i) Vitamin A (ii) Vitamin B
(iii) Vitamin E (iv) Vitamin C
10. The active principle present in turmeric is
(i) curcumin (ii) geranoil
(iii) piperine (iv) capsaicin

SECTION - B (35 Marks!

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 7 = 35)

- 11 a Classify different methods of cooking and explain any three methods in detail.
OR
b Explain the functions of food.
- 12 a Describe the factors affecting gelatinization.
OR
b What are the factors affecting cooking of pulses?
- 13 a Identify the role of water soluble pigments in fruits and vegetables.
OR
b Write a short notes on Non-enzymatic browning.
- 14 a Analyze the effect of heat in milk cookery.
OR
b Analyze the composition and nutritive value of fish.
- 15 a Explain the different stages of Sugar Cookery.
OR
b Give the nutritional importance of using fats and oils.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Enumerate the mechanism of microwave cooking.
- 17 Explain the processing of pulses in detail.
- 18 Give a detailed account on the ripening of fruits.
- 19 Summarize the composition and nutritive values of eggs.
- 20 How does crystallization of sugar take place? Explain the factors affecting crystallization.

Z-Z-Z

END