

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

**BSc DEGREE EXAMINATION MAY 2019
(First Semester)**

Branch - **NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS**

EXPERIMENTAL FOOD SCIENCE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x1 = 10)

- 1 This is rich in protein of high biological value
(i) Pulses (ii) Oil seeds
(iii) Fish (iv) Nuts
- 2 PEK is high in
(i) Aged rice (ii) RaW rice
(iii) White rice (iv) Parboiled rice
- 3 Crude fiber of the flour includes
(i) Cellulose flignin (ii) Cellulose & gums
(iii) Cellulose & pectin (iv) Cellulose & mucilages
- 4 If reduces trypsin inhibiting factors due to the release of enzymes
(i) Soaking (ii) Sproceting
(iii) Reasting (iv) Milling
- 5 Percentage contribution of white in whole egg
(i) 8 - 11 (ii) 56 - 61
(iii) 45 - 50 (iv) 27 - 32
- 6 Cooked flavour of milk is due to the production of _____ compounds.
(i) Sulphhydryl (ii) Iodine
(iii) Casein (iv) Deoxy
- 7 The carbohydrate found in meat is
(i) Starch (ii) Glycogen
(iii) Fructose (iv) Lactose
- 8 Sea foods contain significant amount of
(i) Thiamin (ii) Rihoflavin
(iii) Vitamin B₆ (iv) Vitamin B₁₂
- 9 Anthoxantheis are _____ colored pigments.
(i) Green (ii) Violet .
(iii) Red (iv) Yellow
- 10 Poppy seeds are used as _____ agent in food preparation.
(i) Stabilizing (ii) Thickening
(iii) Colouring (iv) Flavouring

SECTION - B (25 Marks!)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Explain the swelling power of potato start.

OR

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12 a What is the role of flour in making bread ?

OR

b Heating increase protein quality in pulses - Explain it.

13 a Brief on milk fat and milk protein.

OR

b Draw a structure of an egg & label the different parts of it.

14 a Why do we use sodium nitrate for curing meat?

OR

b Write the principles of cooking fish.

15 a Classify vegetables according to the nutritive values.

OR

b Explain enzymatic browning reaction in fruits with schematic diagram.

SECTION -C (40 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 8 = 40)

16 a Enumerate the composition of Jowar.

OR

b List the advantages and disadvantages of pressure cooking.

17 a Describe the role of leavening agents in bakery products.

OR

b Summarize the cooking principles of pulses.

18 a How do you prepare cheese from whole milk?

OR

b What are the factors affecting foam formation?

19 a Elaborate on role of nuts in Indian cooking.

OR

b Bring out the post-mortem changes of meat.

20 a Describe the changes of pigments in vegetables during cooking.

OR

b Write the general functions of spices.

Z-Z-Z

END