

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION MAY 2024
(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 | Braising is a combination of which of these 2 methods? a) Roasting and Soaking b) Soaking and Blanching c) Roasting and Stewing d) Roasting and Sauteing | K1 | CO1 |
| | 2 | Dredging and breading are terms related to a) Blanching b) Coating c) Marinating d) Soaking | K2 | CO1 |
| 2 | 3 | _____ and _____ are known as gluten proteins. a) Amylose and Amylopectin b) Glutelin and Gliadin c) Pectin and protopectin d) Pectinic acid and pectin | K1 | CO2 |
| | 4 | _____ and _____ are essential for germination. a) Moisture and warmth b) Moisture and high temperature c) Sunlight and humidity d) None of the above | K2 | CO2 |
| 3 | 5 | Name the dominating pigment in corn, tomatoes and capsicum. a) Anthocyanins b) Betalins c) Carotenoids d) Anthoxanthins | K1 | CO3 |
| | 6 | Demonstrate the preventive measure(s) for enzymatic browning. a) Blanching b) Use of Antioxidants c) Both a and b d) None of the above | K2 | CO3 |
| 4 | 7 | What is the freezing point of milk? a) 0°C b) -0.55°F c) 0°F d) -0.55°C | K1 | CO4 |
| | 8 | Amount and distribution of fat within the lean meat can be translated as a) Fatty streaks b) Marbelling c) Deterioration d) Enzyme accumulation | K2 | CO4 |
| 5 | 9 | Show the principle flavor component in garlic a) Allyl disulphide b) Gingerol c) Eugenol d) None of the above | K1 | CO5 |
| | 10 | Fats with higher smoke point are considered good for deep frying. a) Sometimes b) Uncertain c) False d) True | 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. | Explain and draw the food pyramid. | K2 | CO1 |
| | (OR) | | | |
| | 11.b. | Explain any 2 preliminary preparation of food. | | |
| 2 | 12.a. | Identify the factors reducing the digestibility of pulses. | K3 | CO2 |
| | (OR) | | | |
| | 12.b. | Identify the types of cereals and show their role in cookery. | | |
| 3 | 13.a. | Examine the effect of cooking on plant pigments. | K4 | CO3 |
| | (OR) | | | |
| | 13.b. | Compare enzymatic and non-enzymatic browning of fruits and methods to prevent the same. | | |
| 4 | 14.a. | Examine the nutritive value of meat and changes in meat on cooking. | K4 | CO4 |
| | (OR) | | | |
| | 14.b. | List the nutritive value of egg and role of egg in cookery. | | |
| 5 | 15.a. | Organise the toxic elements in nuts and oilseeds. | K3 | CO5 |
| | (OR) | | | |
| | 15.b. | Identify the types of sugars and its role in cookery. | | |

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 | Examine the various methods of cooking citing advantages and disadvantages for each method. | K4 | CO1 |
| 2 | 17 | Examine gelatinization and factors affecting the same. | K4 | CO2 |
| 3 | 18 | Classify pigments. Inspect the losses of nutrients during cooking vegetables. | K4 | CO3 |
| 4 | 19 | Examine the role of milk in cookery and the effect of cooking on milk's physico-chemical parameters. | K4 | CO4 |
| 5 | 20 | Examine the types of fats and the effect of heat on fats and oils. | K4 | CO5 |