

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

**BSc DEGREE EXAMINATION DECEMBER 2023**  
(First Semester)

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

**FOOD SCIENCE / EXPERIMENTAL 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	The method of cooking foods by just immersing them in water at 100°C is called _____. (i) Simmering (ii) Boiling (iii) Broiling (iv) Poaching	K1	CO1
	2	Cereals are mainly rich in _____. (i) Glucose (ii) maltose (iii) Protein (iv) starch	K2	CO3
2	3	A mechanical process that reduces the size of fat globules of milk is called as _____. (i) Homogenization (ii) dextrinisation (iii) roasting (iv) pasteurisation	K1	CO3
	4	Name the component present in raw eggs which makes biotin unavailable to the body. (i) Abiotin (ii) avidin (iii) gliadin (iv) lecithin	K2	CO3
3	5	The process of softening of stiffened muscle when held in cold temperature is called _____. (i) Rigor mortis (ii) ageing (iii) softening (iv) hydrating	K1	CO3
	6	Young birds below _____ months of age are more suitable for cooking. (i) 15 (ii) 12 (iii) 10 (iv) 9	K2	CO3
4	7	Avocado contains _____ which is an exemption among fruits. (i) Thiamine (ii) riboflavin (iii) niacin (iv) pantothenic acid	K1	CO3
	8	The colouring substance present in turmeric is called _____. (i) Yellow (ii) curcumin (iii) lemon yellow (iv) alicin	K2	CO3
5	9	Safflower oil has _____ % of linoleic acid. (i) 25-50 (ii) 75-80 (iii) 80-90 (iv) 90-100	K1	CO3
	10	Property of crystallization of sugar used in preparation of _____. (i) Ice cream (ii) foundant (iii) sharbath (iv) jams	K2	CO3

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.	Compare food groups 5 and 7 based on their functional classification.	K2	CO1
	(OR)			
	11.b.	Relate the beneficial effect of Ragi and Jowar.		
2	12.a.	Explain the process of germination of pulses.	K2	CO2
	(OR)			
	12.b.	Summarize on the process of egg foam formation and mention the factors affecting foam formation.		
3	13.a.	Elaborate on the structure and composition of meat	K4	CO4
	(OR)			
	13.b.	Identify the way by which spoilage of fish takes place.		
4	14.a.	Infer on the principles of cooking vegetables.	K4	CO4
	(OR)			
	14.b.	Distinguish the role of spices in Indian cooking		
5	15.a.	List the types of nuts and its nutrient composition	K4	CO5
	(OR)			
	15.b.	Categorize the factors involved in affecting crystallization during sugar 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	Interpret on the structure of wheat with diagram and its composition.	K5	CO4
2	17	Evaluate on the factors affecting the cooking quality of pulses	K5	CO4
3	18	Elaborate on the various methods of cooking poultry.	K6	CO5
4	19	Explain on (i) composition of fruits and (ii) Ripening of fruits.	K5	CO4
5	20	List out the factors involved in affecting smoking point of oil.	K4	CO5