

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.	Outline the type of colloids and factors affecting the stability of colloidal system.	K2	CO1
	(OR)			
	11.b.	Summarize about modified starch and their uses.		
2	12.a.	Explain browning reaction and methods to prevent browning.	K2	CO2
	(OR)			
	12.b.	Show the effect of acid, alkali and effect of heat on any two pigments.		
3	13.a.	Demonstrate the heat induced changes in meat.	K2	CO3
	(OR)			
	13.b.	Illustrate the causes of spoilage in meat.		
4	14.a.	Develop the method of preparation of cheese.	K3	CO4
	(OR)			
	14.b.	Experiment the effect of acid, salt, enzymes and heat on milk.		
5	15.a.	Explain any five methods of objective evaluation of food.	K2	CO5
	(OR)			
	15.b.	Classify the beverages and give its importance.		

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	Classify emulsion and analyse the factors affecting the stability of emulsions.	K4	CO1
2	17	Examine the physio chemical changes during ripening and cooking of fruits.	K4	CO2
3	18	Categorize the types of meat analogues and list its characteristics.	K4	CO3
4	19	Discover the factors affecting fat absorption.	K4	CO4
5	20	List the different types of rating test used in sensory evaluation of food.	K4	CO5