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

### MSc DEGREE EXAMINATION DECEMBER 2022
(First Semester)

Branch – **FOODS AND NUTRITION**

### ADVANCED FOOD SCIENCE

Time: Three Hours                                    Maximum: 50 Marks

### SECTION-A (5 Marks)
Answer **ALL** questions
**ALL** questions carry **EQUAL** marks           (5 x 1 = 5)

1. Which of the following properties of colloids does not depend on the change on particles?
   - (i) Coagulation
   - (ii) electro osmosis
   - (iii) electrophoresis
   - (iv) Tyndall effect

2. The colour of anthocyanin change to--------- in pH 7.
   - (i) Crimsom
   - (ii) grey
   - (iii) purple
   - (iv) greyish purple

3. The following are mollasks except
   - (i) Prawn
   - (ii) oysters
   - (iii) scallops
   - (iv) mussels

4. The following are fat substitutes except
   - (i) Caprenin
   - (ii) Stellar
   - (iii) slendid
   - (iv) Alitame

5. ----- is used to measure the butter content
   - (i) Polariscope
   - (ii) butyrometer
   - (iii) pycnometer
   - (iv) Hydrometer

### SECTION - B (15 Marks)
Answer **ALL** Questions
**ALL** Questions Carry **EQUAL** Marks           (5 x 3 = 15)

6. a. Bring out the factors affecting foam stability.
   OR
   b Classify emulsions.

7. a. Sketch the sequence of reactions in enzymatic browning.
   OR
   b. State the factors affecting the cooking quality of pulses.

8. a. Classify poultry based on age.
   OR
   b. Stae the changes brought about in the spoilage of fish.

9. a. Summarize the physical properties of milk.
   OR
   b. Show the factors affecting fat absorption.

10. a. Outline about Duo-trio test.
   OR
   b. How are beverages classified?

## SECTION -C (30 Marks)
Answer **ALL** questions
**ALL** questions carry **EQUAL** Marks          (5 x 6 = 30)

11. a. Enumerate the properties of colloids.
   OR
   b. Highlight about modified starches and its applications in food industries.

12. a. Discuss the physiological changes during ripening of fruits.
   OR
   b. Summarize the uses of any six spices in Indian cookery.

13. a. Elucidate the heat induced changes in meat.
   OR
   b. Outline the methods to determine the quality of eggs.

14. a. Examine the stages of sugar cookery.
   OR
   b. Analyse the effect of heat on fat.

15. a. Discuss on the attributes of food quality.
   OR
   b. Identify the instruments used in evaluating food Quality

Z-Z-Z                    END