

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION JUNE 2018
(Third Semester)

Common to Branches CHEMISTRY & ENVIRONMENTAL SCIENCE

FOOD CHEMISTRY & QUALITY CONTROL

Time: Three Hours

Maximum: 75 Marks

SECTION -A (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

- 1 a Comment on the composition and properties of Carbohydrates.
OR
b What are the various physio-chemical characteristics of food.
- 2 a What is meant by enzymatic and non-enzymatic browning? Give suitable examples.
OR
b Give the composition and types of rancidity in fats and oils.
- 3 a Classify food additives stating their role and uses in food industry.
OR
b How will you define the texture of various foods?
- 4 a Brief about the Physiology of taste.
OR
b What are the objective methods used for evaluating/assessing volume & texture of foods.
- 5 a What standards have been set for Milk and Milk products to ensure quality?
OR
b How will you detect common adulterants in foods?

SECTION -B (45 Marks)

Answer any three questions

(3 x 15)

- 6 Explain the composition of foods and the factors that affect it.
- 7 Classify pigments in foods and elaborate on the changes during cooking.
- 8 Bring out the uses and types of various food colors and permissible limits for their application.
- 9 Discuss about the various kinds of tests used for sensory evaluation of foods.
- 10 Describe the importance of enzymes in the manufacture of foods.