

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2019
(First Semester)

Branch - NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

EXPERIMENTAL FOOD SCIENCE

Time: Three Hours

Maximum: 75 Marks

SECTION-A go Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10x1 = 10)

- 1 Cereals contain
 - (i) Phospholipids
 - (ii) Glycolipids
 - (iii) Sphingolipids
 - (iv) Lipoprotein
- 2 These are prepared from com starch by enzymatic hydrolysis
 - (i) Maltodextrins
 - (ii) Molasses
 - (iii) Maple syrup
 - (iv) Caramel
- 3 Development of gluten strength in the cake preparation is due to addition of
 - (i) lipid
 - (ii) sodium bicarbonate
 - (iii) Shortening
 - (iv) Sugar
- 4 Pulses are rich in
 - (i) Globulin
 - (ii) Albumin
 - (iii) Lysine
 - (iv) Tyrosine
- 5 It is a semi solid product obtained from milk by evaporating it in open pans,
 - (i) Drymilk
 - (ii) Klloa
 - (iii) Rabri
 - (iv) Chhalna
- 6 Egg act as binding and coating agent for the preparation of
 - (i) Soup
 - (ii) Icecream
 - (iii) Mayonnaise
 - (iv) Cutlet
- 7 Fish protein concentrate is rich in protein with high content,
 - (i) Methionine
 - (ii) Lysine
 - (iii) Phenylalanine
 - (iv) Cysteine
- 8 During the curing process, Nitrate inhibits
 - (i) Clostridium Botulinum
 - (ii) Fusaria
 - (iii) Aspergilla
 - (iv) Aculas
- 9 Anthocyanidins are anthocyanins without _____ in their structure.
 - (i) Amines
 - (ii) Carbon
 - (iii) Gonidin
 - (iv) Sugar
- 10 Poppy seed are used as _____ agent in the preparation of gravies.
 - (i) Thickening
 - (ii) softening
 - (iii) emulsifying
 - (iv) colouring

Cont...

SECTION - B (35 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 7 = 35)

- 11 a. State the functional classification of food.
OR
b. Bring out the composition of Jowar.
- 12 a. Prepare Bread through straight dough method.
OR
b. Germination increases Vitamin content in Pulses. Justify it.
- 13 a. How do you prepare Yoghurt?
OR
b. What are the factors affecting foam formation?
- 14 a. Draw a structure of meat.
OR
b. Bring out the spoilage of fish.
- 15 a. State the preliminary preparation of vegetable cookery.
OR
b. Discuss on ripening of fruits.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

16. Elucidate the factors affecting the crystallization of sugar.
17. Analyze the role of ingredients in biscuit preparation.
18. Summarize the composition of milk.
19. Define smoking point of oil and what are the factors affecting smoking point of oil.
20. Elaborate on classification of fruits.

Z-Z-Z

END