

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 (20 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks (10x2 = 20)

- 1 a) The principle protein of rice is \_\_\_\_\_.  
a) Zein b) Oryzenin c) Glutenin d) Lysine
- b) Strong flour is recommended for  
a) Cookies b) Cakes c) Bread d) All the above
- 2 Define Glazing.
- 3 What is gd?
- 4 Give the types of icing.
- 5 What is yoghurt?
- 6 List the grades of egg.
- 7 Define rigon montis.
- 8 List any two criteria of selecting fish.
- 9 Give the types of browning.
- 10 Write any two abuse of spices.

**SECTION - B (25 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5x5 = 25)

- 11 a Write the basic 5 food groups.  
OR  
b Brief about the factors affecting crystallization.
- 12 a Bring out the methodological property of flour.  
OR  
b Comment on the cooking principles of pulses.
- 13 a Discuss about the making of cheeses.  
OR  
b Write the composition of egg.
- 14 a Briefly discuss about the methods of cooking poultry .  
OR  
b Highlight the functions of fat in cooking food.
- 15 a Bring out the active components present in spices and condiments.  
OR  
b What are the composition of fruits?

**SECTION - C (30 Marks)**

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3x10 = 30)

- 16 Elaborate on the principles of starch cookery.
- 17 Explain the role of various ingredients in making cake.
- 18 Describe the making of ice cream.
- 19 Explain the factors affecting tenderization of meat.
- 20 Write an overview on vegetable pigments and the changes it undergo during