

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 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 (10 x 2 = 20)

- 1 Mention any two functions of food.
- 2 Give two advantages of food grouping.
- 3 What is gluten?
- 4 List out the types of icing.
- 5 Name any two factors affecting egg foam formation.
- 6 Differentiate yoghurt and curd.
- 7 Define rigon mortis.
- 8 Define taint.
- 9 What is stewing?
- 10 Substantiate the pigments present in vegetables.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Briefly explain the effect of cooking of vegetables.
OR
b State the types of sugar and caudies.
- 12 a Give an account of rheological property of flour.
OR
b Bring out the factors affecting cooking quality of pulses.
- 13 a Write the composition and kinds of milk.
OR
b State the effect of cooking on protein quality of egg.
- 14 a Give an account of postmortem changes in meat.
OR
b Summaries the nutritional importance of nuts.
- 15 a What are the advantages and disadvantages of cooking vegetables?
OR'
b Comment on the action principles present in spices and condiments.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain the factors infusing crystallization of sugar cooking.
- 17 Enumerate the role of each ingredient in cake making.
- 18 Describe the method of making ice cream.
- 19 Discuss the cooking principles & changes during cooking of fish.
- 20 Illustrate the selection of various fruits and explain the changes during repining of fruits.