

TM153435A

Reg. No:

Name :.....

M. Sc. DEGREE (C.S.S) EXAMINATION, OCTOBER 2016
SEMESTER III – HOME SCIENCE (FOOD SCIENCE AND NUTRITION)
FN3C11TM - ADVANCED FOOD SCIENCE

Time: Three Hours

Maximum Marks: 75

PART A

1. Write a brief note on any five of the following. Each question carries 3 marks

1. Gelatinization
2. Enzymatic browning
3. Rigor Mortis
4. Pasteurization
5. Chelating agents
6. Functional foods
7. Sensory Quality

(5x3=15)

PART B

II. Answer any six questions not exceeding two pages. Each question carries 5 marks

8. Discuss the browning reactions in carbohydrates
9. Explain the different types of sweeteners
10. Give an account of the role of spices in Indian Cookery with suitable example
11. Explain the role of egg in cookery
12. Explain in detail the natural pigments found in foods
13. Write briefly on the method of food irradiation and give its benefits and drawbacks
14. Write notes on humectants and flour improvers
15. What are the types of functional foods and give its health benefits?
16. Enumerate the steps in food product development

(6x5=30)

PART C

III. Answer any two questions not exceeding three pages.
Each question carries 15 marks

17. Discuss the properties and stages of sugar cookery. What are the factors that affect sugar crystallization?
18. Discuss in detail the low temperature method of storage
19. Describe the types, functions and use of additives in the food industry
20. Explain the different methods of objective evaluation

(2x15=30)