

TM242102B

15-4

Reg. No : .....

Name : .....

MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2024

2023 ADMISSIONS REGULAR

SEMESTER II - Master's Programme In Clinical Nutrition And Dietetics

ND2C07TM20 - Food Science and Technology

Time : 3 Hours

Maximum Weight : 30

**Part A**

**I. Answer any Eight questions. Each question carries 1 weight**

**(8x1=8)**

1. Enlist flour mixtures. What is role of sugar in flour mixtures?
2. What is the role of ethylene in fruits?
3. Brief on the role of egg in cookery.
4. Differentiate between oxidative and hydrolytic rancidity.
5. Brief on blanching.
6. Brief on irradiation and its advantages in food industries
7. What are emulsifiers?
8. Write on history of prebiotics.
9. Write on escolar.
10. Explain the stages of product life cycle.

**Part B**

**II. Answer any Six questions. Each question carries 2 weight**

**(6x2=12)**

11. What is gelatinisation and what are factors affecting the same?
12. Brief on enzymatic browning.
13. What is the criteria for selection of good quality fishes?
14. Brief on crystallization and factors affecting the same.
15. Brief on different packaging materials used on the food industries.
16. Discuss on nutritive sweeteners.
17. Define and differentiate between pre and probiotics.
18. Brief on pyrrolizidine and glycoalkaloids.

**Part C**

**III. Answer any Two questions. Each question carries 5 weight**

**(2x5=10)**

19. Explain in detail on various non- fermented milk products with examples.
20. What you mean by food packaging? Explain various types of food packaging materials and methods.
21. Explain functional foods.
22. Elaborate on metal contaminants in food.

