

TM243796N

OK 3.10

Reg. No :

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024
2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY
SEMESTER III - CORE COURSE Food Science And Nutrition
FN3C09TM20 - Advanced Food Science

Time : 3 Hours

Maximum Weight : 30

Part A

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

(8x1=8)

1. Bring out the relationship between water activity and shelf life of foods.
2. Give a brief description of the chemistry of water.
3. Explain the factors affecting flavour reversion in fats.
4. What are non-starch polysaccharides?
5. Write a note on the significance of milling of cereals.
6. What is lathyrism?
7. What is aseptic packaging?
8. What is MAP?
9. Briefly discuss the role of flavonoids in health and diseases.
10. What are the additives added to flour to improve its quality?

Part B

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

(6x2=12)

11. Elaborate on the classification of colloidal systems. Give suitable examples.
12. Discuss crystallization of sugar and the factors affecting it.
13. Write a note on the functional properties of egg.
14. Write a note on the structure of cereals.
15. Give an account of the synthesis of protein isolates and concentrates.
16. Explain the effectiveness of irradiation as a method of food preservation.
17. How are flavouring agents classified?
18. Explain the role of leavening agents and bleaching agents as food additives.



Part C

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

(2x5=10)

19. What are sweeteners? Explain the different types of sweeteners.
20. Give an account of the natural sources of colorants.
21. Explain the use of natural preservatives in food preservation.
22. Give an account of the different flavours used in the industry and its flavouring constituents.