

TM243557T

Reg. No :

Name :

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

Time : 3 hours Hours

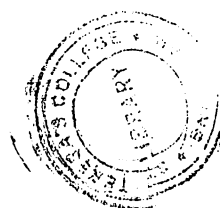
Maximum Weight : 30

Part A

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

(8x1=8)

1. Differentiate between solution and colloidal system.
2. How are foams formed? What are the factors affecting foam formation?
3. Discuss on the denaturation of proteins.
4. Write a note on types of candies.
5. What are texturised proteins?
6. What is lathyrism?
7. What are the objectives of sulphuring fruits?
8. What is MAP?
9. What are E codes?
10. What are spice extracts?



Part B

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

(6x2=12)

11. What is meant by denaturation of proteins? List out the factors causing denaturation.
12. Discuss on the properties of sugar.
13. Discuss the culinary role of eggs.
14. Give an account of the synthesis of protein isolates and concentrates.
15. Write a note on the functional properties of egg.
16. Explain the effectiveness of irradiation as a method of food preservation.
17. Discuss on the importance of coloured natural foods in our diet.
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 pigments present in fruits and vegetables.
21. Explain the use of natural preservatives in food preservation.
22. What are the different additives used in food industry? Discuss their applications.