

TM241853H

Reg. No :

Name :

P.G. DIPLOMA (C.S.S) EXAMINATION, NOVEMBER 2024
2024 ADMISSIONS REGULAR
SEMESTER I - CORE COURSE Clinical Nutrition And Dietetics
CN1C02TPGD20 - Food Science

Time : 3 Hours

Maximum Weight : 30

Part A

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

(8x1=8)

1. Write on principles of pressures cooking.
2. What are convenience foods?
3. Brief on hot soaking method of parboiling.
4. Brief on proteins in pulses and nuts.
5. Enumerate the different types of milk.
6. What is candling of egg?
7. Discuss on carotenoid pigments.
8. Write a note on rancidity.
9. Write a note on cocoa beans.
10. List common adulterants in spices and tea.

Part B

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

(6x2=12)

11. Write a note on sensory evaluation.
12. Discuss the structure of cereals.
13. Explain the characteristics of fresh egg.
14. Brief on dry and moist methods of cooking.
15. Detail on ripening and senescence.
16. Explain types of fats and oils.
17. Explain on alcoholic beverages.
18. What is intentional adulteration?

Part C

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

(2x5=10)

19. Elaborate on the nutrients in cereals.
20. Discuss in detail factors to determine quality of eggs
21. Elaborate on various types of pigments present in fruits and vegetables and their effect on cooking and treatment with acid and alkali.
22. Write on adulterants in pulses and its products.