

MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2025
2020, 2021, 2022, 2023 ADMISSIONS SUPPLEMENTARY
SEMESTER II - CORE COURSE CLINICAL NUTRITION & 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. Write on the types of leavening agents.
2. Explain different types of chlorophyll with it's functional role.
3. Detail on the post mortem changes in meat.
4. Differentiate between oxidative and hydrolytic rancidity.
5. Explain the role of antibiotics in food processing.
6. Brief on irradiation and its advantages in food industries
7. Brief on the numbering system of food additives.
8. What are novel foods?
9. Brief on tetratoxin.
10. Write on standardisation and its advantages in NPD.

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. What are the effects of cooking on water insoluble pigments in vegetables?
13. Brief on effect of heat on milk.
14. Explain different types of fats and it's role in cooking.
15. What are biopreservatives?
16. Discuss on nutritive sweeteners.
17. Explain the types and mechanism of prebiotics.
18. Brief on pyrrolizidine and glycoalkaloids.

Part C

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

(2x5=10)

19. What is tenderization? Explain various methods for meat tenderization.
20. Explain the functional properties and deteriorative changes in fats.
21. Explain functional foods.
22. Explain anti nutritional factors in pulses.