M.Sc DEGREE EXAMINATION,APRIL 2019
I Year I Semester
Advanced Food Science

Time : 3 Hours **Max.marks :75**

Section A $(10 \times 2 = 20)$ Marks

Answer any **TEN** questions

1. What are textured vegetable proteins?
2. Give the nutritive value of millets.
3. Define hydrogenation.
4. List the reasons for post harvest losses.
5. Classify fruits.
6. What is caramelisation?
7. List the different types of milk available in the market.
8. How can meat be tenderised?
9. What are the disadvantages in using artificial sweetners?
10. What is the role of emulsifying agents in processed food products?
11. Classify Proteins.
12. What is ripening of meat?

Section B $(5 \times 5 = 25)$ Marks

Answer any **FIVE** questions

13. Differentiate between gelatinisation and dextrinisation.
14. Define Rancidity. How can you prevent rancidity?
15. Differentiate between enzymatic and non- enzymatic browning reactions.
16. Discuss the post mortem changes in meat.
17. Briefly explain the role of colours in food products.
18. What are fats? Give their properties.
19. Discuss the uses of pectin in foods.

Section C $(3 \times 10 = 30)$ Marks

Answer any **THREE** questions

20. Elaborate on the nutritive value and the toxic constituents present in pulses.

21. Suggest techniques to prevent post harvest losses.

22. Give a detailed account on the effect of cooking on vegetables.

23. Explain in detail the structure, composition and the role of eggs in cookery.

24. Define food additives. Discuss the need for additives in food.

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