

M.Sc. DEGREE EXAMINATION, EVEN SEMESTER 2021
I Year I Semester
Advanced Food Science

Max.marks :25

Answer any **FIVE** questions ($5 \times 5 = 25$) Marks

1. Relate the effect of heat on food starch properties and gelatinization changes.
2. Explain the Mechanism and prevention of Rancidity.
3. Associate the effect of cooking on colour and texture of vegetables.
4. Sketch and Illustrate the Structure and selection criteria of Egg.
5. Examine the types and Need for food additives
6. Describe the types, composition and nutritive value of Pulses.
7. Indicate stages of sugar cookery