

**D 52820**

(Pages : 2)

Name.....

Reg. No.....

**FIRST SEMESTER M.Sc. DEGREE (REGULAR/SUPPLEMENTARY)  
EXAMINATION, NOVEMBER 2023**

(CBCSS)

Home Science (Nutrition and Dietetics)

HND 1C 03—ADVANCED FOOD SCIENCE

(2019 Admission onwards)

Time : Three Hours

Maximum : 30 Weightage

**Part A**

*Answer any **four** questions, each in **one** paragraph.*

*Each question carries a weightage of 2.*

1. Poaching and Stewing.
2. Spoilage of fish.
3. Germination of pulses.
4. TVP.
5. Sensory evaluation.
6. Allosteric enzymes.
7. Sol and Gel.

(4 × 2 = 8 weightage)

**Part B**

*Answer any **four** questions, each within **one** page.*

*Each question carries a weightage of 3.*

8. Differentiate cream, butter and ghee.
9. Discuss briefly on types of food packaging.
10. Explain the post mortem changes and factors affecting the tenderness in meat.
11. Discuss briefly on role of egg in cookery.

**Turn over**

12. What is parboiling and discuss the types of parboiling.
13. Write on nutraceuticals and its classification.
14. Discuss briefly on antinutritional factors present in pulses.

(4 × 3 = 12 weightage)

### **Part C**

*Answer any two questions.*

*Each question carries a weightage of 5.*

15. What is food fortification ? Explain the criteria for food fortification.
16. Discuss on food additives.
17. Explain the structure and composition of cereals.
18. What is FSSAI ? Discuss on the statutory principles of FSSAI.

(2 × 5 = 10 weightage)