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(Pages : 2)

Name.....

Reg. No.....

**FIRST SEMESTER M.Sc. DEGREE (REGULAR/SUPPLEMENTARY)
EXAMINATION, NOVEMBER 2024**

(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. Write on allosteric enzymes.
2. Write a short note on solutions .
3. Differentiate prebiotics and probiotics.
4. Write on food fortification.
5. Write on Single Cell Protein.
6. Write on Hedonic scale.
7. Write any method to assess quality of egg.

(4 × 2 = 8 weightage)

Part B

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

Each question carries a weightage of 3.

8. Explain major antinutritional factors in pulses.
9. Discuss on enzyme inhibition mechanisms.
10. Explain the factors affecting gluten formation.
11. Write on advantages of germination.

Turn over

12. Explain methods of milk pasteurisation.
13. Discuss on HACCP and its principles.
14. Discuss on types of food additives with suitable examples.

(4 × 3 = 12 weightage)

Part C

*Answer any **two** questions.*

Each question carries a weightage of 5.

15. Explain different types of browning reactions in foods with suitable examples and methods to prevent undesirable browning in foods.
16. Explain post-mortem changes in meat and methods for meat tenderisation.
17. Explain parboiling, methods and its advantages and disadvantages.
18. Explain gelatinisation and factors affecting gelatinisation in starch.

(2 × 5 = 10 weightage)