



**QP CODE: 19101737**



**Reg No :** .....

**Name :** .....

**B.Sc. DEGREE (CBCS) EXAMINATION, MAY 2019**

**Second Semester**

**B.Sc Food Science & Quality Control Model III**

**Core Course - FS2CRT04 - FOOD COMMODITIES**

**2017 ADMISSION ONWARDS**

**AD2592AC**

**Maximum Marks: 80**

**Time: 3 Hours**

**Part A**

Answer any **ten** questions.

Each question carries **2** marks.

1. Distinguish between TSS and SNF.
2. Mention the classification of cheese based on moisture content.
3. Explain collagen
4. What is vegetarian egg?
5. Explain rendering.
6. Explain traditional wheat milling
7. Mention the role of fats and oils in cookery.
8. Write a note on puffed rice
9. What is flaked rice?
10. What is gluten?
11. Write down the use of resveratrol as nutraceuticals.
12. Define convenience foods. Mention examples.

(10×2=20)

**Part B**

Answer any **six** questions.

Each question carries **5** marks.

13. Distinguish between non-perishable and perishable foods





14. Summarize pasteurisation of milk. Include the relevance of phosphate test in pasteurisation
15. Discuss on the classification of poultry.
16. Write down the changes that occur in fruits during ripening.
17. Summarize the structure and composition of maize.
18. Discuss on the milling of sorghum.
19. Explain malting of barley.
20. Write a note on the nutritive importance of pulses and role of pulses in cookery.
21. Summarize the different forms of sugar.

(6×5=30)

### Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Write an essay on egg processing. Mention the role of egg in cookery.
23. Briefly explain the various egg products.
24. Summarize the composition and nutritive value of vegetables. Explain the effect of cooking on pigments.
25. Write a short note on the minor spices in India . Briefly explain their processing.

(2×15=30)

