

[LD 1013]

OCTOBER 2013
M.Sc CLINICAL NUTRITION EXAM
FIRST YEAR
PAPER-V PRINCIPLES OF FOOD SCIENCE

Sub.Code :1305

Q.P. Code: 281305

Time: Three hours

Answer All questions

Maximum : 100 Marks

I Elaborate on:

(2x20 =40)

1. Butter and cheese making process
2. Extraction of fats and oils

II. Write Short notes on:

(10 x 6 = 60)

1. Decortication
2. Factors affecting foam formation
3. Methods of cooking meat
4. Stages of sugar cookery
5. Pigments in fruits
6. Role of spices and condiments in cookery
7. Types and preparation of soups
8. Any 3 objective methods for food evaluation
9. Principles of food preservation
10. Nutrition Labeling and Claims
