

[LL 1017]

OCTOBER 2017

Sub.Code :1305

**M.Sc. CLINICAL NUTRITION EXAMS
FIRST YEAR
PAPER-V PRINCIPLES OF FOOD SCIENCE**

Q.P. Code: 281305

Time: Three hours

Maximum : 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Sources and uses of starch, gelatinization of flours. Gluten formation. Factors affecting it, retro gradation of starch.
2. Structure, texture, pigments and acids in vegetable and fruits and the changes that take place during cooking.

II. Write notes on:

(10 x 6 = 60)

1. Principles of subjective evaluation.
2. Preparation of mayonnaise.
3. Leavening agents.
4. Germination and fermentation.
5. Factors affecting coagulation of egg protein.
6. Cuts of meat and constituents of meat.
7. Stages of sugar cookery.
8. Characteristics of fats and oils.
9. Classification of soups, preparation, types and uses.
10. Preservatives used in cookery.
