

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 0321]

MARCH 2021

Sub. Code: 3013

(AUGUST 2020 EXAM SESSION)

B.Sc. CLINICAL NUTRITION

SECOND YEAR (Regulation 2018-2019)

PAPER III – FOOD SCIENCE

Q.P. Code : 803013

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on:

(3 x 10 = 30)

1. Classification and importance of nuts and oilseeds.
2. Advantages and disadvantages of germination and fermentation.
3. Processing of coffee.

II. Write notes on:

(8 x 5 = 40)

1. Parboiling.
2. Toxic substances of pulses.
3. Nutritive value of egg.
4. Classification of vegetables.
5. Storage of flesh foods.
6. Forms of sugar.
7. Types of tea.
8. Uses of spices in cookery.

III. Short answers on:

(10 x 3 = 30)

1. Caramelisation.
2. Parched rice.
3. Polishing of rice.
4. Milk products.
5. Name the cereals.
6. Classify fruits.
7. Fish spoilage.
8. Classes of Indian confectionary.
9. Soya products.
10. Non-alcoholic beverages.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 0222]

FEBRUARY 2022
(AUGUST 2021 EXAM SESSION)

Sub. Code: 3013

B.Sc. CLINICAL NUTRITION
SECOND YEAR (Regulation 2018-2019)
PAPER III – FOOD SCIENCE
Q.P. Code : 803013

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on:

(3 x 10 = 30)

1. Structure and composition of wheat.
2. Classification of vegetables and changes during cooking.
3. Baked products.

II. Write notes on:

(8 x 5 = 40)

1. Nutritive value of pulses.
2. Types of oilseeds.
3. Milk products.
4. Selection of fish.
5. Caramelization of sugar.
6. Preparation of tea.
7. Role of fat in cookery.
8. Egg products.

III. Short answers on:

(10 x 3 = 30)

1. Classification of spices.
2. Types of beverages.
3. Lathyrism.
4. Flaked rice.
5. Storage of cereals.
6. Fermentation.
7. Forms of sugars.
8. Milling.
9. Storage of fruits.
10. Types of breakfast cereals.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 0423]

APRIL 2023

Sub. Code: 3013

**B.Sc. CLINICAL NUTRITION
SECOND YEAR (Regulation 2018-2019 onwards)
PAPER III – FOOD SCIENCE
Q.P. Code: 803013**

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on:

(3 x 10 = 30)

1. Write the Composition, Nutritive Value and Processing of Milk.
2. Explain the Selection and Spoilage of Fish.
3. Explain ten Spices used in Indian Cookery and its Medicinal value.

II. Write notes on:

(8 x 5 = 40)

1. (a) Macaroni product (b) Bread making.
2. Enumerate the role on Nuts in Cookery.
3. Classification of Vegetables and changes during Cooking.
4. Explain different stages of Sugar Cookery.
5. Draw the Structure, Composition and Classification of Eggs.
6. Stages of Lathyrism.
7. Define Rancidity and its types.
8. Storage of Fruits and Vegetables.

III. Short answers on:

(10 x 3 = 30)

1. What is Germination?
2. Any four methods of Cooking meat.
3. What is Homogenized Milk?
4. Types of Tea.
5. What is Rigor Mortis?
6. Why Millets are more important for our health?
7. Role of Cereals in cookery.
8. Different Fermented beverages.
9. Ripening of Fruits.
10. Classification of Poultry.

THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 1123]

NOVEMBER 2023

Sub. Code: 3013

B.Sc. CLINICAL NUTRITION
SECOND YEAR (Regulation 2018-2019 onwards)
PAPER III – FOOD SCIENCE
Q.P. Code: 803013

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on: **(3 x 10 = 30)**

1. Role of Spices in Cookery.
2. Processing of Milk.
3. Preparation of Coffee.

II. Write notes on: **(8 x 5 = 40)**

1. Uses of Cereals in Cookery.
2. Germination.
3. Importance of Nuts in Cookery.
4. Nutritive value of Meat.
5. Composition and Classification of Egg.
6. Types of Bakery products.
7. Liquid Sweeteners.
8. Effect of Heat, Acid and Alkali on Vegetables.

III. Short answers on: **(10 x 3 = 30)**

1. Hydrolysis of Sugar.
2. Roasting of Cereals.
3. Soaking of Pulses.
4. Crystallisation.
5. Nutritive value of Rice.
6. Classification of Vegetables.
7. Fermented products.
8. Flaked rice.
9. Types of Fish.
10. Citrus fruits.
