

[LN 1018]

OCTOBER 2018

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. Classify beverages and explain the types of it.
2. Discuss the household and medicinal uses of spices.

**II. Write notes on:**

**(10 x 6 = 60)**

1. Explain the rating tests in sensory evaluation of foods.
2. What is gelatinization and what are the factors affecting it?
3. What are the uses of nuts and oilseeds in cookery?
4. Write down the composition of milk.
5. Explain egg white foam formation and factors affecting it.
6. Discuss the methods of cooking meat
7. Explain hydrogenation and winterization.
8. Explain the preservation of foods by low temperature.
9. What are the functions of packaging foods?
10. Explain Browning reaction.

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