

**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.

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