

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

[AHS 0321]

**MARCH 2021**

**Sub. Code: 1305**

**(OCTOBER 2020 EXAM SESSION)**

**M.Sc. CLINICAL NUTRITION**

**FIRST YEAR (From 2012-2014 onwards)**

**PAPER V – PRINCIPLES OF FOOD SCIENCE**

*Q.P. Code : 281305*

**Time: Three hours**

**Answer ALL Questions**

**Maximum: 100 Marks**

**I. Elaborate on:**

**(2 x 20 = 40)**

1. a) Explain Rancidity of fats  
b) Explain Maillard reaction  
c) Write a short note on Caramelisation
2. a) Food Preservation Techniques  
b) Antioxidants – Preventing the Deteriorative Changes in Fats and Oils

**II. Write notes on:**

**(10 x 6 = 60)**

1. What is autoxidation and mention the three steps involved in it?
2. Explain Sensory evaluation of foods.
3. Classification of Colloidal System
4. Classification of carbohydrates
5. What are the changes that occur during: Storage of bread & sprouting of legumes
6. Elaborate on WPC
7. What are the factors affecting the acceptability of foods?
8. Classification of Proteins
9. Deteriorative changes in fats and oils
10. Alterations Occurring in Egg

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