

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

[AHS 0921]

**SEPTEMBER 2021
(MAY 2021 EXAM SESSION)**

Sub. Code: 1305

**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. Chemical, physical and nutritional alterations occurring in foods during processing and storage.
2. Traditional Methods of Food Processing.

II. Write notes on:

(10 x 6 = 60)

1. Explain Maillard reaction.
2. Factors affecting Deep Fat Frying.
3. Explain caramelisation of sugars.
4. What are the factors affecting the acceptability of foods?
5. What is rancidity? Mention the compounds responsible for it.
6. Browning Reaction.
7. Classification of Colloidal System.
8. End products on hydrolysis of Carbohydrates.
9. Methods of foods preservation.
10. Functional Foods.
