

Reg. No. : .....

Name : .....

**Second Semester M.Sc. Degree Examination, July 2019**

**Branch: HOME SCIENCE**

**X D - Food and Nutrition/**

**X E- Nutrition and Dietetics**

**PAPER V: HS 221 D/E -APPLIED FOOD SCIENCE**

**(2018 Admission)**

Time : 3 Hours

Max. Marks : 75

**PART I**

***All questions carry equal marks.***

***Answer should not exceed four pages***

1. (a) Discuss the structure and nutritive composition of meat.

OR

(b) Explain planning, standardization and testing of a new food product.

2. (a) Briefly explain the role of chemical preservatives in food preservation.

OR

(b) Discuss the factors affecting

(i) Gelatinization

(ii) syneresis

(iii) retrogradation

**(2 × 15 = 30 Marks)**

P.T.O.



## PART II

*All questions carry equal marks.*

*No answer should exceed two pages*

3. (a) Discuss the enzymatic and non-enzymatic in cooking.

OR

- (b) Discuss the principals and methods of food preservation.

4. (a) What are the changes that occur in fat during storage and cooking?

OR

- (b) Discuss the role of pectin substance.

(2 × 10 = 20 Marks)

## PART III

*Write on any five of the following, each answer should not exceed one page.*

5. (a) Convenience foods  
(b) Food Adulteration  
(c) Emulsifying agents  
(d) Sensory Panel  
(e) Creaming agents  
(f) Fermentation  
(g) Stabilizers

(5 × 5 = 25 Marks)

