



(Pages : 2)

E – 5148

Reg. No. :

Name :

Second Semester M.Sc. Degree Examination, October 2018
Branch : HOME SCIENCE
XD – Food and Nutrition/X E – Nutrition and Dietetics
Paper – V : HS 221 D/HS 221 E – Advanced Food Science
(2013 Admn. Onwards)

Time : 3 Hours

Max. Marks : 75

PART – I

All questions carry equal marks. No answers should exceed four pages.

1. a) What are the basic principles behind food preservation ? Explain briefly the different methods in food preservation with examples.

OR

- b) Define and give the classification of food additives. Explain the different food additives used in food industries.
2. a) Define product development. Explain factors influencing new product development. What is trial and error method in product development ?

OR

- b) Explain different ways in which, a food item can be deteriorated. What are the physical, chemical and microbial deteriorations that occur in meat and meat products ?

(15×2=30 Marks)

PART – II

All questions carry equal marks. No answers should exceed two pages.

3. a) What are the different milk products available in the market ?

OR

- b) Explain the important functional properties of fat and oils.

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4. a) Write on the stages of sugar cookie and its application.

OR

b) Describe the antioxidants present in plant foods.

(10×2=20 Marks)

PART – III

Write short notes on **any five** of the following, **each one not exceeding one page**.
All questions carry equal marks.

5. a) Caramelization
b) Enzymatic browning
c) Product optimization
d) Shelf life of fish
e) Taste panel
f) Coagulation of milk
g) Rancidity of oils.

(5×5=25 Marks)

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