

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

[AHS 0523]

MAY 2023

Sub. Code: 1305

**M.Sc. CLINICAL NUTRITION
FIRST YEAR
(Candidates admitted from 2020-2021 onwards)
PAPER VI - PRINCIPLES OF FOOD SCIENCE**

Q.P. Code: 281305

Time : Three Hours

Maximum : 100 Marks

Answer ALL questions

I. Elaborate on:

(2x20 = 40)

1. a) Different stages of sugar cookery.
b) How does the crystallization of sugar take place? and explain the factors affecting crystallization.
2. a) Define Rancidity. Explain different types of rancidity.
b) What are the changes occur during rancidity? and how do you prevent rancidity of fats?

II. Write Notes On:

(10x6 = 60)

1. Explain the sensory evaluation of foods.
2. Explain the role of any ten spices in Indian cookery.
3. Write about fermentation and germination and its advantages.
4. Explain the modern methods of food preservations.
5. How is gluten formed? and Explain the factors affecting gluten formation?
6. Write short notes on bread making.
7. Discuss the anti nutritional factors of pulses.
8. What is pasteurization? Explain the different methods of pasteurization.
9. Write the nutritive value of egg and explain the role of egg in cookery.
10. Explain about the different packaging methods which is suitable for different foods and write the importance of nutrition labelling and bar coding.
