

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

[AHS 1023]

OCTOBER 2023

Sub. Code: 1305

**M.Sc. CLINICAL NUTRITION
FIRST YEAR (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:

(2 × 20 = 40)

1. Write in detail about various flavor compounds and pigments present in fruits and vegetables and explain the effects of cooking on vegetables.
2. Discuss about fats and oils under the followings:
a) Rancidity and its type b) Emulsion and its types c) Factors affecting fat absorption.

II. Write Notes On:

(10 × 6 = 60)

1. How is gluten formed? What is the role of cereals in cookery?
2. What are the factors affecting cooking quality of pulses?
3. How cheese is manufactured? Bring out the nutritional importance of cheese.
4. Explain the role of egg in cookery.
5. How is rigor mortis developed in slaughtered animals?
6. Write the medicinal value of any six spices and condiments.
7. Write a short note on different types of soups.
8. Bring out the importance of sensory evaluation in food industry.
9. Write in detail about caramelization of sugar.
10. What are the laws related to food packaging?
