

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

[AHS 0222]

**FEBRUARY 2022
(OCTOBER 2021 EXAM SESSION)**

Sub. Code: 1305

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

(Candidates admitted from 2012-2014 onwards - Paper V)

(Candidates admitted from 2020-2021 onwards - Paper VI)

PAPER V & VI – 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. Methods of foods preservation.
2. a) Classification of carbohydrates and end products on hydrolysis
b) Explain Maillard reaction

II. Write notes on:

(10 x 6 = 60)

1. Explain the Hedonic Scale rating tests in sensory evaluation of foods.
2. Write short note on gelatinization of starch
3. Explain- Functional Properties of Whey Protein Concentrates
4. Explain caramelisation of sugars
5. What are the factors affecting the acceptability of foods?
6. Explain the structure of egg or Classification of Colloidal System
7. Criteria for selection of fresh fish
8. Elaborate on artificial Sweeteners
9. Use of Salt, Sugar and Chemicals as Preservatives
10. Factors affecting Deep Fat Frying
