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

[AHS 0522] MAY 2022 Sub. Code: 1305

M.Sc. (CLINICAL NUTRITION) DEGREE EXAMINATION First Year Paper V Principles of Food Science

Q.P. Code: 281305

Time: Three Hours Maximum: 100 Marks

Answer ALL questions

I. Elaborate on: $(2 \times 20 = 40)$

1. Structure, composition of eggs and coagulation of egg protein.

2. Household and medicinal value of Indian spices.

II. Write Notes On: $(10 \times 6 = 60)$

- 1. Adams consistometer and Bostwick consistometer.
- 2. Classification and function of beverages.
- 3. Rancidity.
- 4. Freezing methods in preservation of foods.
- 5. Enzymatic browning and its prevention.
- 6. Composition of milk.
- 7. Straight dough method and sponge method.
- 8. Processing of pulses.
- 9. Classification of poultry and cooking methods.
- 10. Crystalline and non-crystalline candies.
