

[LP 1019]

OCTOBER 2019

Sub.Code :1305

**M.Sc. CLINICAL NUTRITION EXAMS
FIRST YEAR
PAPER-V PRINCIPLES OF FOOD SCIENCE**

Q.P. Code: 281305

Time: Three hours

Maximum : 100 Marks

I. Elaborate on:

(2 x 20 = 40)

1. Explain the manufacture of cheese making.
2. Elaborate on methods of food preservation.

II. Write notes on:

(10 x 6 = 60)

1. What are the factors affecting the acceptability of foods?
2. What are quick breads?
3. Explain decortication and germination.
4. Explain the structure of egg.
5. How do you select fish?
6. Discuss the characteristics of fats and oils.
7. What are the different types of tea?
8. Define additives and explain the need for food additives.
9. Write a note on nutrition labeling and claims.
10. What are the factors affecting crystallization?
