



22103117

QP CODE: 22103117

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2022**

Second Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS2CRT04 - FOOD COMMODITIES

2017 ADMISSION ONWARDS

5560FFF9

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Report the nutritional importance of milk.
2. Write a note on chilling of fish.
3. Mention the role of egg in cookery.
4. Explain the composition and nutritive value of poultry.
5. Distinguish between jam and jelly.
6. Summarize the composition of wheat.
7. What is conventional process of parboiling?
8. Mention the importance of stabilization in oats milling.
9. Explain the structure of sorghum.
10. Write a short note on major spices in India.
11. Mention the different forms of sugar.
12. List down the advantages of convenience foods.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Examine the role of phosphatase in pasteurisation.
14. Draw the structure of egg and explain.
15. Write a note on the products based on egg as a thickening agent.
16. Explain the effect of cooking on pigments.
17. Summarize the composition of barley.
18. Write a note on uncooked breakfast cereals.
19. Briefly explain dough development.
20. Explain lathyrism.
21. Write a note on traditional foods in Kerala.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Write an essay on non-fermented milk products.
23. Make a note on ageing, tenderisation and curing of meat.
24. Write an essay on the composition and nutritive value of fats and oil. Discuss the steps involved in the refining and processing of fats.
25. Explain maize milling. Summarize varieties of maize.

(2×15=30)

