



QP CODE: 24019237



Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, MAY 2024**

Second Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS2CRT04 - FOOD COMMODITIES

2017 ADMISSION ONWARDS

87170BCA

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Define perishable food.
2. Mention the physical properties of milk.
3. Define Homogenization.
4. Define Marbling.
5. Define Rancidity.
6. Explain modern wheat milling.
7. Summarize the effects of heating on fats.
8. Define breakfast cereals.
9. Write a short note on air leavening.
10. List the medicinal value of ginger.
11. List some phytochemicals used as nutraceuticals.
12. Define fast foods. Mention examples.

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. Describe the manufacture of dry milk with a flowchart.
14. Write down the methods adopted to preserve or process fish.
15. Summarize on the the products prepared with egg out of the shell.
16. Discuss on the changes in vegetables during cooking.
17. Briefly explain milling of rice.
18. Discuss about the composition and nutritive value of cereals.
19. Summarize the composition of barley.
20. Discuss on the composition of pulses.
21. Explain the types of sugar.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Discuss on the factors affecting egg quality and the methods used to determine the egg quality.
23. Write an essay on egg processing. Mention the role if egg in cookery.
24. Summarize the composition, nutritive value and classification of fruits.
25. Explain the structure, composition and milling of sorghum.

(2×15=30)

