



25019630

QP CODE: 25019630

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) ) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY  
CHANCE EXAMINATIONS, FEBRUARY 2025**

**Fourth Semester**

B.Sc Clinical Nutrition and Dietetics Model III

**Core Course - CN4CRT11 - FOOD COMMODITIES II**

2017 Admission Onwards

B5BD98D3

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Differentiate between toned and double toned milk.
2. Organisms involved in curd formation.
3. What is meant by scorching of milk?
4. What is vacuum coffee maker?
5. What is fruit syrup?
6. What is kungkahwa?
7. What is yolk index and white index?
8. What is egg white foams?
9. What is meant by curing?
10. On what basis the method of cooking meat is selected.
11. List out the types of artificial sweetener?
12. What is caramels?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. Discuss about the colour , flavour and aroma of milk.





14. Write a note on a)cream,b) colostrum, c)evaporated milk, d)sweetened condensed milk,e)evaporated milk.
15. Explain tea taster.
16. Explain carbonated beverages and its ingredients.
17. Explain the different proteins present in eggwhite and egg yolk.
18. Explain composition and nutritive value of meat.
19. Comment on methods of poultry cooking.
20. Comment on classification , composition and nutritive value of fish.
21. Explain the nutritive value of sugar.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

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

22. Explain the steps involved in milk processing.
23. Write a note on a)Cocoa and chocolate b)Malted beverages and milk beverages.
24. What is meant by poultry? Write down its classification and explain its composition nutritive value.
25. Discuss about the role of sugar in cookery ,crystallisation and its factors.

(2×15=30)

