



QP CODE: 24027199



Reg No :

Name :

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

Third Semester

B.Sc Clinical Nutrition and Dietetics Model III

Core Course - CN3CRT08 - FOOD COMMODITIES I

2017 Admission Onwards

EF301300

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. What is sauteing?
2. What is tube cells and in which part of the cereal is this found?
3. What is parched rice products and its advantages?
4. What are the products obtained from maize?
5. What is dextrinization?
6. What are the convenient cereal products?
7. What is the importance of fats and oils in our diet?
8. Give four hydrogenated fat available in the market.
9. What is meant by hydrogenation in fats and oils?
10. Comment on refrigerated storage of vegetables.
11. Type of browning reaction in fruit juices.
12. Comment on storage of fruits.

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. Write short notes on oats rye and barley.
14. Write about maize its nutritive value and processing.
15. Write about milling of wheat.
16. Discuss the nutritional contribution of pulses to the diet.
17. Explain milling of pulses and its advantages.
18. What are the products prepared from soya bean?
19. Explain the changes occur during vegetable cooking.
20. Explain effect of cooking on chlorophyll.
21. Explain post harvest changes of fruits.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. What is meant by cooking? Explain the objectives and limitations of it.
23. Explain pulse cookery.
24. Explain the effect of heating on fats and oils.
25. Explain the composition and nutritive value of fruits.

(2×15=30)

