



QP CODE: 25050553



Reg No :

Name :

MSc DEGREE (CSS) EXAMINATION DECEMBER 2025

First Semester

M Sc CLINICAL NUTRITION AND DIETETICS

Core Courses - HS030104 - ADVANCED FOOD SCIENCE

2019 Admission Onwards

776CB30D

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Discuss about different types of sensory tests.
2. What are leavening agents? Explain.
3. Comment on Maillard reaction of milk.
4. Comment on the factors affecting coagulation of egg protein.
5. How can we prevent nutrient losses by oxidation or chemical decomposition?
6. Give the test of doneness in making jam.
7. Comment on trans fatty acids.
8. Discuss the processing of chocolate.
9. Name the common adulterants of edible oil and its method of detection.
10. Describe the role of AGMARK in maintaining food standards.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Discuss about browning reactions.
12. Explain gelatinisation and dextrinisation.
13. Explain selection and spoilage of fish.
14. Explain the classification and processing of poultry.
15. Nutritional classification of vegetables and its nutritional importance.





16. Discuss about the types of tea and its processing.
17. Comment on any 10 spices and its medicinal value.
18. Explain different types of sugars and its uses.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain the processing of pulses.
20. Explain the methods of cooking meat and basis for the selection of cooking method.
21. Explain fruits under the following heads :a) Composition & Nutritive value b) Post harvest changes.
22. Explain different types of tea and its processing.

(2×5=10 weightage)

