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**DMI-ST.EUGENE UNIVERSITY
DEGREE EXAMINATION – DECEMBER – 2022**

SEM: IV

357FP43 FOOD SCIENCE II

Time: 3 Hours

Max. Marks: 100

Answer any Five questions (5 x 20 = 100 Marks)

1. a) What is pasteurization? Explain the different methods of pasteurization. (4 Marks)
b) Write a short note on homogenized milk. (4Marks)
c) Describe the different kinds of milk. (6Marks)
d) What are the various fermented and non-fermented milk product made out of milk?
(6Marks)

2. a) Mention any four functions of egg. (4 mark)
b) Draw the structure of an egg and name the parts. (6mark)
c) Different between country breed and leghorn eggs. (4 mark)
d) Describe the factors affecting egg white foams. (6mark)

3. a) What is ripening or ageing of meat? (4 mark)
b) Classify various cooking methods of meat. (6 mark)
c) Give the composition and nutritive value of fish. (5mark)
d) Write the classification of poultry. (5mark)

4. a) Explain the factors affecting fat absorption. (5 mark)
b) Write on role of fat in cookery. (6mark)
c) Define rancidity. Explain type of rancidity. (5mark)
d) Explain about shortening function of oil. (4mark)

5. a) Give the classification of beverages. (5mark)
b) Explain the methods of processing cocoa. (6mark)

c) What are the three types of tea? Write short notes about each. (5mark)

d) Write the medicinal use of onion and garlic in the body. (4mark)

6. a) Define cheese. How is it manufactured? Bring out the nutritional importance of cheese.
(5Marks)

b) Describe the role of milk and milk product in cookery. (5Marks)

c) Explain the nutritive value and composition of milk. (5Marks)

d) Name the whey protein. What is the important of it? (5Marks)

7. a) Compare the composition of egg white and egg yolk. (5 Marks).

b) Describe to the quality of egg. (5 mark)

c) Explain the preservation of egg. (5 mark)

d) Write short note on nutritive of eggs.(5 mark)