

QP CODE 2043574303

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# DMI-ST. EUGENE UNIVERSITY

ZAMBIA

DEGREE EXAMINATION – DECEMBER 2023

Semester: IV

357FP43 FOOD SCIENCE II

Time: 3:00 Hours

Max. Marks: 100

Answer any FIVE Questions (5 x 20 = 100 Marks)

1. a) Explain the composition of milk. (10 Marks)  
b) Explain the significance of milk and dairy products in culinary applications. (10 Marks)
2. a) Explain on the methods of cooking eggs. (10 Marks)  
b) Compare the composition of egg white and egg yolk. (10 Marks)
3. a) Describe postmortem changes in meat. (10 Marks)  
b) Give the composition and nutritive value of fish. (10 Marks)
4. a) Define smoking point of fat. What changes occur in fat on heating? (10 Marks)  
b) Describe types of emulsion with examples. (10 Marks)
5. a) Give the classification of beverages. (10 Marks)  
b) Describe different types of fruit beverages. (5 Marks)  
c) Discuss the factors affecting the quality of tea. (5 Marks)
6. a) Explain the processing methods of coffee. (10 Marks)  
b) Describe different types of milk based beverages. (10 Marks)
7. a) Discuss the difference between Standardized milk and sterilized milk. (10 Marks)  
b) Explain on the types of pasteurization milk. (10 Marks)