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**DHANALAKSHMI SRINIVASAN COLLEGE
OF ARTS & SCIENCE FOR WOMEN
(AUTONOMOUS)**

(For Candidates admitted from 2020-2021 onwards)



UG DEGREE EXAMINATIONS APRIL - 2021

B.Sc., - NUTRITION AND DIETETICS

NUTRITIONAL CHEMISTRY

Time: 3 Hrs

Max.Marks: 75

PART - A

CHOOSE THE CORRECT ANSWER

(10X1=10)

1. Swelling number in rice is calculated using the formula of
 - a) Volume of uncooked rice / volume of cooked rice
 - b) Volume of cooked rice /volume of uncooked rice
 - c) Volume of cooked rice X volume of uncooked rice
 - d) Volume of uncooked rice X volume of cooked rice
2. are the groups of enzymes present in wheat flour which catalyze the hydrolysis of protein
 - a) Protease
 - b) amylase
 - c) proteolytic
 - d) slipase
3. Free fatty acids are formed when heat and steam break a fatty acid molecule away from the glycerol molecule in a process called
 - a) Hydrolysis
 - b) Pyrolysis
 - c) Oxidation
 - d) Emulsion
4. Butter gives calories per 100 gram
 - a) 900 K.Cal
 - b) 729 K.Cal
 - c) 829 K.Cal
 - d) 850 K.Cal
5. milk can be stored unrefrigerated for atleast 3 months
 - a) UTH Milk
 - b) recombined milk
 - c) double toned milk
 - d) standardized milk
6. In egg Are composed of protein and polysaccharide
 - a) Egg white
 - b) egg yolk
 - c) shell membrane
 - d) shell
7. consists of mutton, goat, meat, pork beef and rabbit meat
 - a) Red meat
 - b) white meat
 - c) myosin
 - d) elastin
8. Are responsible for the increase in tenderness of meat during ageing
 - a) cathepsins
 - b) myoglobin
 - c) hypoxanthine
 - d) glycopeptides
9. Experimental error can be minimized the rough the use of technique of
 - a) Differentiating
 - b) randomizing
 - c) smelling
 - d) tasting

10. Isomalt is derived from and is said to be similar to sugar in sweetness

- a) Beet sugar b) fruit sugar c) honey d) dairy products

PART - B

ANSWER ALL THE QUESTIONS

(5X7=35)

11. a) How to determine the moisture content in food?

(OR)

b) Brief note on colloids and Emulsions.

12. a) Short note on components of starch particles

(OR)

b) Explain the different stage of sugar cookery.

13. a) Discuss the effect of germination on pulses.

(OR)

b) Draw the structure of an egg and name the parts.

14. a) Define rancidity. Explain types of rancidity.

(OR)

b) Give the role of fat in cookery.

15. a) Classify the pigments present in vegetables and fruits.

(OR)

b) What are the changes that occur during ripening of fruits?

PART - C

ANSWER ANY THREE QUESTIONS

(3X10=30)

16. Classify the different types of pigments.

17. Give the nutritional importance of using fats and oils.

18. Describe the methods used to preserve meat.

19. What is pasteurization? Explain the different methods of pasteurization.

20. Classify the different types of sol, gel and foams.