

School of Biomedical Science**Master of Science in Clinical Nutrition and Dietetics
Semester End Examination - Aug 2024****Duration : 180 Minutes
Max Marks : 100****Sem II - Q1PK203T - Advanced Food Science***General Instructions**Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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| 1) | Define GLOW Food. | K1(2) |
| 2) | Explain Health Benefits of beverages. | K2(4) |
| 3) | Explain Moist Heat Methods of Cooking. | K2(6) |
| 4) | Illustrate classified Convenience foods. | K3(9) |
| 5) | Illustrate Doneness of Poultry. | K3(9) |
| 6) | Examine the term "Lathyrism". Write the different stages of lathyrism. | K5(10) |
| 7) | Analyze chemical composition of meat. | K4(12) |
| 8) | Examine paneer in the following heads: Packaging of paneer, Packaging materials used for packing Paneer, Coding and Labelling of Packaging Material, and Storage conditions. | K5(15) |
| 9) | Examine the term fermentation? Give its uses and advantages. And Give physical and chemical changes in batter during fermentation. | K5(15) |
| 10) | Elaborate Processed milk and types of Processed milk. | K6(18) |