

MAHATMA GANDHI UNIVERSITY, KOTTAYAM

MGU-UGP (HONOURS)

FIRST SEMESTER PRACTICAL EXAMINATION

(2024 ADMISSION ONWARDS)

MG1MDCFSQ102- FOOD AND CULTURE

Time-2 hr

Marks -35

1. Write on the procedure in the preparation of Pizza
Experiment-5
Procedure-2
Result-3
(10x1=10)
2. Write on the procedure in the preparation of Pancake
Experiment-2
Procedure-2
Result-1
(5x1=5)
3. Write the procedure involved in the preparation of Pongal
(5x1=5)
4. Write the procedure in the preparation of banana wine
(5x1=5)
5. Viva
(5x1=5)
6. Lab Record
(5x1=5)

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP (HONOURS)
FIRST SEMESTER PRACTICAL EXAMINATION
(2024 ADMISSION ONWARDS)
MG1DSCFSQ100- INTRODUCTION TO FOOD SCIENCE

Time-2 hr

Marks -35

1. Detection of water and starch in Milk and Milk products.
Experiment- 5
Procedure-3
Result-2
(10x1=10)
2. Detection of brick powder in chili powder.
Experiment -2
Procedure- 2
Result -1
(5x1=5)
3. Write the procedure for detection of TOCP in oil and fats.
(5x1=5)
4. Write the procedure for detection of extraneous matter in wheat flour
(5x1=5)
5. Viva
(5x1=5)
6. Lab Record
(5x1=5)

MAHATMA GANDHI UNIVERSITY

B.Sc Degree (Honours) Practical Examination, November 2024

First Semester

MG1MDCFSQ100

FOOD PROCESSING TECHNOLOGY

Time: 1 hr

Max.Marks:35

1. Preparation of jam.

a. Preparation – 5 marks

b. Brix reading – 5 marks

10 Marks

2. Preparation of Peanut butter.

a. Preparation – 3 marks

b. Presentation – 2 marks

5 Marks

3. Describe the process flow chart of preparation of the following.

a) Chocolate

b) Tomato ketchup

10 Marks

4. Lab Report

5 Marks

5. Viva

5 Marks

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
MGU-UGP(HONOURS)
Ist SEMESTER (2024 ADMISSION ONWARDS)
MG1MDCFSQ101- BAKING TECHNOLOGY
PRACTICAL EXAMINATION – DECEMBER, 2024

Duration: 2 hours

Maximum Marks:35

Record (5)

Write on (10)

- 1.Principle of baking.
2. Principle and procedure of chocolate cake.

Prepare the following (15)

1. Butter/ Lemon cookies
2. Vanilla/ Chocolate cake

Viva (5)