

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.	Experiment-2 Procedure-2	(T. 1. T.)
	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	
5.	Viva	(5x1=5) (5x1=5)
6.	Lab Record	(5x1=5)

MAHATMA GANDHI UNIVERSITY

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

First Semester

MG1MDCFSQ100

FOOD PROCESSING TECHNOLOGY

 Preparation of jam. Preparation – 5 marks Brix reading – 5 marks Preparation of Peanut butter. Preparation – 3 marks Presentation – 2 marks Describe the process flow chart of preparation of the following. Chocolate Tomato ketchup Lab Report Marks Lab Report Marks 	Time: 1 hr	Max.Marks:35
 a. Preparation – 5 marks b. Brix reading – 5 marks 2. Preparation of Peanut butter. a. Preparation – 3 marks b. Presentation – 2 marks 3. Describe the process flow chart of preparation of the following. a) Chocolate b) Tomato ketchup 4. Lab Report 5 Marks 4. Lab Report 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	1. Preparation of jam.	
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	a. Preparation – 5 marks	
 2. Preparation of Peanut butter. a. Preparation – 3 marks b. Presentation – 2 marks 3. Describe the process flow chart of preparation of the following. a) Chocolate b) Tomato ketchup 4. Lab Report 5 Marks 4. Lab Report 5 Marks	b. Brix reading – 5 marks	
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 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 		10 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	2. Preparation of Peanut butter.	
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	a. Preparation – 3 marks	
 3. Describe the process flow chart of preparation of the following. a) Chocolate b) Tomato ketchup 10 Marks 4. Lab Report 5 Marks 	b. Presentation – 2 marks	
a) Chocolate b) Tomato ketchup 10 Marks 4. Lab Report 5 Marks		5 Marks
b) Tomato ketchup 10 Marks 4. Lab Report 5 Marks	3. Describe the process flow chart of preparation of the following.	
4. Lab Report 5 Marks		
4. Lab Report 5 Marks	b) Tomato ketchup	
1		10 Marks
1		
	4. Lab Report	5 Marks
5. Viva 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)