

SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)
(Affiliated to the University of Madras and Re-accredited with A+ Grade by NAAC) Chromepet,
Chennai — 600 044.

M.Sc. END SEMESTER EXAMINATION APRIL/NOV - 2021
SEMESTER - I
18PNDCT1001 - Advanced Food Science

Total Duration : 3 Hrs	Total Marks : 75
MCQ : 30 Mins	MCQ : 15
Descriptive : 2 Hrs.30 Mins	Descriptive : 60

Section B

Answer any **SIX** questions ($6 \times 5 = 30$ Marks)

1. Explain the methods of parboiling with advantages and disadvantages.
2. Bring out the changes that takes place in cooked starch.
3. Discuss on the anti-nutritional factors in pulses.
4. Explain the terms a) plasticity b) Hydrogenation.
5. Classify the changes that takes place while cooking green leafy vegetables.
6. Explain the terms a) Aging b) Tenderisation.
7. Discuss the role of egg in cookery.
8. What are flavour compounds? List flavour compounds in a) vegetables b)Spices.

Section C

Part A

Answer any **TWO** questions ($2 \times 10 = 20$ Marks)

9. Define crystallisation. What factors affect sugar crystallisation. List the stages of sugar cookery.
10. Write note on milk proteins. Explain the factors that affect coagulation of milk.
11. Write a note on artificial sweeteners.
12. Discuss briefly enzymatic & non-enzymatic browning and its prevention.

Part B

Compulsory question ($1 \times 10 = 10$ Marks)

13. Draw the structure of wheat grain and label the parts. Enumerate the composition and nutritive value.