

**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 EXAMINATIONS APRIL - 2022**

**SEMESTER - I**

**18PNDCT1001 - Advanced Food Science**

**Total Duration : 3 Hrs.**

**Total Marks : 60**

**Section A**

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

1. Illustrate the effect of heat on food starch properties and the factors influencing gelatinization.
2. Explain about Enzymatic browning reactions and its preventive measures.
3. Compute the composition and coagulation of milk protein.
4. Illustrate the need for food additives.
5. Describe the reasons for post-harvest losses and techniques to overcome the losses.
6. Relate the effect of cooking on colour and texture of vegetables.
7. Sketch and explain the structure of Egg.
8. Discriminate on flavour compounds in vegetables, fruits and spices

**Section B**

**Part A**

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

9. Rephrase the types, nutritive value, composition and protein Denaturation property of pulses.
10. Describe the Hydrogenation and Rancidity properties of fats and oils.
11. Explain the stages of sugar cookery with suitable examples.
12. Evaluate the role of sweeteners in food industry.

**Part B**

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

13. Compute the Tenderization and Post-mortem changes of meat.

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