

**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.**

B.Sc. END SEMESTER EXAMINATIONS APRIL-2022

SEMESTER - I

20UNDCT1001 - Food Science

Total Duration : 3 Hrs.

Total Marks : 60

Section A

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

1. Name the four basic food groups and give the classification of foods based on is nutrient content.
2. Describe the methods used to evaluate the quality of eggs.
3. Explain the stages in sugar cookery.
4. Define food colours and flavouring agents. What are the different types of food colours that are available?
5. List the effects of cooking on the colour, appearance and texture of vegetables.
6. What are the different methods used to cook meat and fish?
7. Describe the process of hydrogenation and emulsification.
8. Illustrate the role of various spices in health.

Section B

Answer any **THREE** questions ($3 \times 10 = 30$ Marks)

9. Explain gelatinization and gel formation and what are the factors affecting it.
10. Illustrate the process of enzymatic and non-enzymatic browning of fruits and give its uses.
11. Classify the different types of vegan milk and give its nutritional importance.
12. Classify beverages and give its nutritive value and uses.
13. What are the different adulterating agents and what are the methods used to detect it?
