

**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**

**20UFMCT1001 - FOOD SCIENCE**

**Total Duration : 3 Hrs.**

**Total Marks : 60**

**Section A**

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

1. What is gluten and factors affecting gluten formation?
2. Describe the effect of cooking and factors affecting quality of pulses.
3. Sketch the structure of Egg and label the parts.
4. Write about the types and Health benefits of nuts and oil seeds.
5. Describe the Classification and uses of beverages.
6. Explain the classifications and Enzymatic Browning occurring in fruits?
7. Write a note on Fermented and Non-Fermented Milkproducts.
8. Write about the Rancidity and Smoking point occurring in fats and oils.

**Section B**

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

9. Explain the merits and demerits different cooking methods .
10. Illustrate the Changes during cooking and conservation of nutrients during cooking of vegetables.
11. Elaborate on the changes during cooking and Post mortem changes in meat.
12. Explain the Stages in sugar cookery with examples.
13. Write in detail about the types and methods of detecting food adulterations.

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