

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 NOVEMBER - 2022

SEMESTER - I

20PNDCT1001 - Advanced Food Science

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

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

1. Explain the physical properties of solutions.
2. Identify the effect of heat on the physical properties of proteins.
3. Examine the role of oil in food products.
4. Explain the effect of processing on food flavours.
5. Discuss the factors effecting enzyme activity.
6. Analyse the various forms of sugar used in cookery.
7. Describe the effects of Physical factors on milk.
8. Explain the properties of artificial and natural sweeteners.

Section B

Part A

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

9. Identify the properties and characteristics of starch.
10. Examine the role of enzymes in food products.
11. Explain the characteristics of fats and the mechanism of rancidity.
12. Elaborate the characteristics and nutritional qualities of egg.

Part B

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

13. Explain the role of colours, flavours and sweeteners in the food industry.
