

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 NOVEMBER-2022

SEMESTER - I

20UNDCT1001 - Food Science

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

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

1. Illustrate ICMR basic four food groups for balanced diet.
2. Explain the points to be considered while selecting fish.
3. Identify ten spices used in Indian cookery.
4. Classify the pigments present in fruits and vegetables.
5. Give the composition and nutritive value of some common nuts and oil seeds.
6. Elaborate the classification of Beverages.
7. Explain the types of convenience foods available in the market.
8. Examine the structure of wheat grain and state the function of each component in the grain.

Section B

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

9. Classify different methods of cooking and explain any three methods in detail.
10. Explain the stages in sugar cookery and write a note on the types of sugars available in the market.
11. Evaluate the role of pulses in Indian cookery.
12. Classify the types of Food Adulteration and state how will you detect adulteration in honey and oil.
13. Examine the composition, nutritive value and types of milk.
