

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

20UFMCT1001 - Food Science

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

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

1. List any 4 fermented cereal products and explain its benefits.
2. Describe gelatinisation and dextrinisation in cereals.
3. Mention the steps to prevent enzymatic browning.
4. Explain the toxic constituents present in pulses and the ways to remove them.
5. Highlight on 'rigor mortis' in post mortem changes of meat.
6. Brief on the types of pasteurisation of milk and highlight the most effective method of pasteurisation.
7. Differentiate hydrolytic rancidity and oxidative rancidity.
8. Describe the types of leavening agents used in baking.

Section B

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

9. Explain moist heat and dry heat methods of cooking.
10. List any 5 common vegetable used in south India and determine the best method of cooking to conserve their nutrients.
11. Mention the factors considered in selection of fresh fish.
12. Illustrate on the types of sugars and its uses.
13. Describe the term food adulteration, its types and methods to detect it.
