20UFMCT1001

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.(NFSMD) - END SEMESTER EXAMINATIONS APRIL-2023 SEMESTER - I **20UFMCT1001 - Food Science**

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

(5)

Section B

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

- 1. List the different food groups and its significance.
- 2. Appraise on the nutritive value of pulses.
- 3. Describe hydrogenation of fats.
- 4. Illustrate the post mortem changes in flesh foods.
- 5. Classify the types of nuts and oil seeds and its health benefits.
- 6. Illustrate the structure and nutrition value of egg.
- 7. Explain the types and methods of food adulteration in cereals and pulses.
- 8. Describe pasteurization.

Section C

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

- 9. Elaborate the following in cereal cookery
 - a. Factors affecting gluten formation (5)
 - b. Factors affecting gelatinisation
- 10. 2. Explain in detail the following under fruits and vegetables
 - a. Classification (5)
 - b. Effect of cooking (5)
- 11. Appraise on the classification and selection of fishes.
- 12. Elaborate the stages of sugar cookery.
- 13. Appraise on the following under food additives
 - a. Leavening agents (5)
 - b. Shortenings and stabilisers (5)