#### 20UNDCT1001

# 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.(CND) END SEMESTER EXAMINATIONS NOVEMBER -2023 SEMESTER - I

# 20UNDCT1001 - Food Science

Total Duration: 2 Hrs 30 Mins. Total Marks: 60

## Section B

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

- 1. Classify Basic Five Food Groups by ICMR.
- 2. Describe factors affecting Gelatinization.
- 3. Explain Enzymatic and Non-Enzymatic Browning.
- 4. Illustrate Storage and Preservation Factors of Vegetables.
- 5. Classify methods of cooking fleshy foods.
- 6. Describe Nutritional Importance of Vegan Milk.
- 7. Prepare and Tabulate the chart for types of sugar available in market.
- 8. Discuss various methods of detection of food adulterants.

## Section C

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

- 9. Explain the different types of cooking methods used in present scenario.
- 10. Illustrate briefly about Lathyrism and its Causes.
- 11. Evaluate the quality of Egg and methods of storage.
- 12. Prepare a chart and specify the Nutrient present in Nuts.
- 13. Evaluate a brief notes about Food Additives.

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