

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 NOVEMBER -2023

SEMESTER - I

**20UFMCT1001 - Food Science**

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

### **Section B**

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

1. Explain the gelatinization and factors affecting it.
2. Sketch the composition and nutritional value of flesh foods.
3. Relate the stages of sugar cookery with various confectionery products.
4. Explain the steps involved in the processing of coffee.
5. Describe any five factors affecting pulse cookery.
6. Apply the effect of heat on milk and acid in the preparation of paneer.
7. Relate the health benefits of nuts and oilseeds with its nutrient content.
8. Distinguish various leavening agents and its role in food processing.

### **Section C**

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

9. Illustrate the working principle, merits, demerits and applications of microwave cooking.
10. Compute the mechanism involved and preventive measures of enzymatic browning of fruits.
11. Associate the nutritive value and composition of egg with its structure using a neat diagram.
12. Prepare a flowchart interpreting the steps involved in the processing and refining of fats.
13. Infer the types and methods of detection of food adulterants.

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