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 - NOV'2024 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. Outline the ICMR basic 4 food groups.
- 2. Compile the factors affecting gelatinization.
- 3. Predict ways to prevent rancidity.
- 4. Explain enzymatic browning reaction.
- 5. Illustrate the method of preparation of malted beverages.
- 6. Assess the procedure for evaluating the quality of eggs.
- 7. Compile the different types of food adulteration and the ways to detect them.
- 8. Evaluate the functions and uses of food additives.

Section C

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

- 9. Interpret the role of spices in health.
- 10. Outline the method of parboiling rice.
- 11. Examine the effect of cooking on the colour and texture of vegetables.
- 12. Appraise the steps in cheese making.
- 13. Infer the nutritive value of fish and outline the classification of fish.
