

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 - NOV'2024

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 process of microwave cooking with its merits and demerits.
2. Illustrate the steps involved in the preparation of cheese.
3. Elucidate the nutritive value of nuts and oil seeds.
4. Discuss the role of spices and condiments used in Indian cookery.
5. Sketch the classification of vegetables and its nutritive value.
6. Prepare the points to be considered while selecting the fish.
7. Describe the terms (a) Hydrogenation (b) Emulsification
8. Determine the different types of beverages.

Section C

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

9. Explain the moist heat method with its advantages and disadvantages.
10. Discuss the toxic constituents of pulses.
11. Examine the structure of the egg with its nutritive value.
12. Classify the stages of sugar cookery.
13. Evaluate the different types of food adulteration and the ways to detect them.
