

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 2025

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. Interpret the effect of moist and dry heat on grains.
2. Apply the principle of Coalescence of fat in cooking.
3. Relate the terms – Hydrogenation, Winterisation, Flavour reversion, and Acrolein.
4. Explain the general functions of spices and the medicinal properties of ginger, garlic, and onion.
5. Indicate the toxic constituents in pulses and their inactivation process.
6. Prepare a recipe where an egg acts as a binding and another where it acts as an emulsifying agent.
7. Classify the products prepared from soya bean.
8. Organize the method of processing cocoa.

Section C

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

9. Sketch the structure of wheat grain along with its components and their functions.
10. Classify various pigments and their effects on cooking.
11. Infer the impact of rigor mortis, ageing of meat, cathepsins, and curing.
12. Relate how artificial sweeteners can be replaced with natural sweeteners.
13. Assess the various methods for detecting food adulteration.
