

Roll.No.

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 2025

SEMESTER - I

20UNDCT1001 - Food Science

Total Duration : 2 Hrs.30 Mins.

Total Marks : 60

Section B

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

1. Identify the merits and demerits of microwave cooking.
2. Explain the benefits of parboiling rice.
3. Suggest methods to reduce anti-nutritional factors in pulses.
4. Comment on the nutritive value of milk.
5. List the different types of adulterants.
6. Outline the method of preparation of a malted beverage.
7. Compile methods for the storage and preservation of vegetables.
8. Examine any one appropriate method of cooking meat.

Section C

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

9. Explain the structure and composition of an egg.
10. Analyze the factors affecting gelatinization.
11. Distinguish between enzymatic and non-enzymatic browning.
12. Examine the stages of sugar cookery.
13. Appraise the functions and uses of food additives.
