Roll.No. | **20UFMCT1001**

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 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. Enumerate the role of food groups in balanced diet.
2. Discuss the factors affecting gelatinisation.
3. Combination of pulses and cereals is good-justify.
4. Enumerate the changes which happen when cut fruits and vegetables are exposed to air? Mention the ways to prevent them.
5. Describe the methods to evaluate the quality of egg.
6. Differentiate pasteurisation and homogenisation.
7. Illustrate the function of spices in food preparation.
8. Classify the types of rancidity and measures to prevent rancidity of fats.

Section C

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

9. Describe the different methods of cooking with their merits and demerits.
10. Explain the factors affecting cooking of pulses.
11. Discuss the Post mortem changes andchanges occurring during cooking of meat.
12. How crystallisation of sugar take place?Explain the factors affecting crystallisation.
13. Discuss the different types of adulteration with examples.

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