

4. Explain the milling of wheat in detail. Give its milling products.

OR

What is sprouting ? Explain method and give its nutritional importance. 12

5. (A) Define hydrogenation process. 4
 (B) Describe steps in refining oils. 4
 (C) Give the importance of fat and oil in cooking. 4

OR

- (P) Write food sources and composition of oil and fat. 4
 (Q) Explain in brief the processing products of oil seed. 4
 (R) Give physical properties of fats and oils. 4

6. Explain the manufacturing of bread and cake in brief with its ingredients and their functions.

OR

Give the sugar stages. Explain the process of fondant and fudge with ingredients. 12

AR – 597

Fifth Semester B.Sc. (Part – III) Examination

5S – FOOD SCIENCE

Food Processing I

P. Pages : 5

Time : Three Hours]

[Max. Marks : 80

1. (A) Fill in the blanks.
- (i) Cooking help to increase the ——— properties of food.
 (Digestional/nutritional)
- (ii) Hydrogenation of oils ——— degree of saturation. (Increase/decrease)
- (iii) Sensory evaluation of food can help to maintain the ——— of food.
 (Quality/Quantity)
- (iv) Addition of essential nutrients is known as ———. (Adulteration/fortification)
- 2
- (B) Choose the correct alternative.
- (i) Generally fat contain.
- (a) Saturated fatty acid.
 (b) Unsaturated fatty acids.
 (c) Waxes.
 (d) None of this.

- (ii) Rice is rich sources of
 (a) Starch (b) Sugar
 (c) Proteins (d) Oils
- (iii) MSG (Mono Sodium Glutamate) is used as a
 (a) Flavour enhancer
 (b) Protein supplement
 (c) Emulsifier
 (d) Antioxidant
- (iv) KMS (Potassium MetabiSulphate) stand for
 (a) Food additive.
 (b) Antioxidant.
 (c) Sweetner.
 (d) Food preservative. 2

(C) Answer in **one** sentence :—

- (i) Define solar cooking.
 (ii) What is hygiene ?
 (iii) What are the general nutrients obtain from legume.
 (iv) What is refind flour ? 4

2. (A) What is cooking ? Give its advantages. 4
 (B) Explain importance of preparation cooking give its advantages and disadvantages. 4
 (C) Discuss moist heat method. 4

OR

- (P) Explain roasting method give its advantages. 4
 (Q) Give an account of microwave cooking with diagram. 4
 (R) Classify cooking methods. 4

3. (A) What is personal hygiene ? Explain in brief. 4
 (B) Distinguish between 'difference test' and 'preference test'. 4
 (C) Importance of texture in food processing. 4

OR

- (P) Give importance of judges selection for good evaluation of product. 4
 (Q) Define hedonic scale for evaluation of product. 4
 (R) Give the method of sensory evaluation Describe any one. 4

7. (A) Define food additives. 4
- (B) What are artificial sweeteners ? Explain any two. 4
- (C) What is fortification ? State its importance. 4

OR

- (P) What is speciality foods ? Give their importance. 4
- (Q) Role of coloring agent in food processing. 4
- (R) Explain non-nutritive sweeteners. 4



