

**B.Sc. (Part—III) Semester—V Examination**

**FOOD SCIENCE**

**(Food Processing—I)**

Time : Three Hours]

[Maximum Marks : 80

**Note** :—(1) All questions are compulsory.

(2) Draw diagrams if necessary.

1. (A) Fill in the blanks :

- (i) \_\_\_\_\_ is the moist heat cooking method. (Boiling/Toasting) ½
- (ii) \_\_\_\_\_ is a dry heat method. (Roasting/Pressure Cooking) ½
- (iii) Baking powder is a mixture of baking soda and \_\_\_\_\_.  
(Acid component/Alkali component) ½
- (iv) \_\_\_\_\_ rice is better for consumption. (Brown/White) ½

(B) Choose the correct alternative :

- (i) A leavening agent produced during the fermentation of bread is :
  - (a) Alcohol
  - (b) CO<sub>2</sub>
  - (c) Acetic acid
  - (d) Yeast
- (ii) The method which gives the volume to the bread in the final stage :
  - (a) Molding
  - (b) Mixing
  - (c) Rounding
  - (d) Proofing
- (iii) MSG (Mono Sodium Glutamate) is used as a :
  - (a) Flavor enhancer
  - (b) Protein supplement
  - (c) Emulsifier
  - (d) Antioxidant
- (iv) Rice is a rich source of :
  - (a) Starch
  - (b) Sugar
  - (c) Protein
  - (d) Oil2

(C) Answer in **one** sentence each :

- (i) Define cooking. 1
- (ii) What is rancidity ? 1
- (iii) What is hygiene ? 1
- (iv) Define Frying. 1

2. (A) Draw a neat and labelled diagram of microwave oven. 4

(B) Define the following terms :

- (i) Peeling
- (ii) Cutting. 4

(C) Differentiate between sorting and grading of foods. 4

**OR**

(D) What is Solar Cooking ?	4
(E) State the pretreatment methods before cooking.	4
(F) Define the terms :	
(i) Boiling	
(ii) Frying.	4
3. (A) What is sensory evaluation of foods ?	4
(B) Explain personal hygiene.	4
(C) How judges are selected ?	4
<b>OR</b>	
(D) State the factors responsible for food quality.	4
(E) Explain importance of cooking.	4
(F) How to measure viscosity ?	4
4. Draw and explain the structure of wheat grain.	12
<b>OR</b>	
Explain the steps in milling of wheat. What are its by-products ?	12
5. (A) Explain the terms :	
(i) Winterization	
(ii) Hydrogenation.	4
(B) State the importance of dietary fat.	4
(C) Explain the processing of oil seed.	4
<b>OR</b>	
(D) Explain the terms :	
(i) Refining	
(ii) Solvent extraction.	4
(E) Give the chemical properties of fat.	4
(F) What are functional properties of oil or fat ?	4
6. Describe the process of bread manufacturing by sponge and dough method.	12
<b>OR</b>	
Explain the process for Milk Chocolate manufacturing.	12
7. (A) Explain food additives ? State their significance.	4
(B) What is fortification of foods ?	4
(C) Differentiate between Nutritive and Non-Nutritive Sweeteners.	4
<b>OR</b>	
(D) Explain infant food and baby food.	4
(E) What are speciality foods ? State its significance.	4
(F) What are additives ? State its importance in food.	4