

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

## FOOD SCIENCE

## (Food Processing—I)

Time : Three Hours]

[Maximum Marks : 80

- Note :—** (i) All questions are compulsory.  
 (ii) Draw a diagram wherever necessary.

1. (A) Fill in the blanks :

- (i) Weaning food is synonym of \_\_\_\_\_. (health food/infant food)  
 (ii) Crumb is the \_\_\_\_\_ part of bread. (outer/middle)  
 (iii) Oils and fats are chemically made up of \_\_\_\_\_. (amino acids/fatty acids)  
 (iv) \_\_\_\_\_ flour is more nutritious. (refined/whole wheat)

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(B) Match the pair :

- |                   |                        |
|-------------------|------------------------|
| (i) Aroma         | (a) Speciality food    |
| (ii) Dry heat     | (b) Frying             |
| (iii) Health food | (c) Sensory evaluation |
| (iv) Chikki       | (d) Boiling            |
|                   | (e) Hard confectionery |

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(C) Answer in one sentence :

- (i) What is rancidity ? 1  
 (ii) Clear the difference between Atta (whole wheat flour) and refined flour. 1  
 (iii) Define food quality. 1  
 (iv) Discuss the importance of cutting in food processing. 1

2. Give an account of microwave cooking with its mechanism, advantages and uses. 12

OR

State importance of cooking with their advantages and disadvantages. 12

3. (A) What is criterion for the selection of panel of judges for sensory evaluation ? 4  
 (B) Discuss the sanitary aspects in food plant. 4  
 (C) What are the factors that contribute to the quality of food ? 4
- OR**
- (D) How is the textural quality of food measured by sensory evaluation ? 4  
 (E) State the importance of nutrition in quality of food. 4  
 (F) Discuss the principles of food hygiene. 4
4. (A) Draw a structure of wheat grain showing the parts. 4  
 (B) State the common properties and composition of legumes. 4  
 (C) Explain the processing of any one product of rice. 4
- OR**
- (D) State the nutritional importance of legumes. 4  
 (E) Explain the milling process in brief. 4  
 (F) Explain any one corn product. 4
5. (A) State the nutritional importance of dietary fat. 4  
 (B) Explain in brief the processing products of oil seeds. 4  
 (C) Explain the term hydrogenation. Give its importance. 4
- OR**
- (D) Give an account of chemical properties of fats. 4  
 (E) Explain the working of filter press. 4  
 (F) Explain the importance of oils and fats in cooking. 4
6. Explain the manufacturing of bread in brief with the ingredients and their functions. 12
- OR**
- What are hard boiled candies ? Explain the manufacturing process of any two products. 12
7. (A) What are additives ? State their importance in food processing. 4  
 (B) What is fortification ? State its importance. 4  
 (C) Discuss the non-nutritive sweeteners. 4
- OR**
- (D) What are speciality foods ? Give their importance. 4  
 (E) Explain antioxidants in food processing. 4  
 (F) Define functional foods and explain health food. 4