

B.Sc. Part-III (Semester-V) Examination

5S : FOOD SCIENCE

(Food Processing-I)

Time : Three Hours]

[Maximum Marks : 80

Note :— All questions are compulsory and carry equal marks except Q. No. 1 which carries 8 marks.

1. (A) Fill in the blanks :

- (i) Additives are the _____ elements of food. (essential/non-essential)
- (ii) Baking powder is a mixture of baking soda and _____. (acid component/alkali)
- (iii) _____ are the rich source of oils. (cereals/nuts)
- (iv) _____ rice is better for consumption. (brown/white)

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(B) Choose the correct alternative :

- (i) The foods that provide additional health benefits are termed as :
 - (a) Weaning food
 - (b) Breakfast cereals
 - (c) Functional food
 - (d) Fermented foods
- (ii) CO₂ produced during fermentation of bread mix acts as :
 - (a) Antioxidant
 - (b) Emulsifier
 - (c) Thickening agent
 - (d) Leavening agent
- (iii) The method of giving volume to the bread at the final stage is.
 - (a) Proofing
 - (b) Mixing
 - (c) Baking
 - (d) Moulding
- (iv) MSG (Mono Sodium Glutamate) is used as a _____.
 - (a) Flavor enhancer
 - (b) Protein supplement
 - (c) Emulsifier
 - (d) Antioxidant

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- (C) Answer in **one** sentence :
- (i) What is solar cooking ?
 - (ii) Define humectants.
 - (iii) Name at least two non-nutritive sweeteners.
 - (iv) Define hard boiled confectioneries. 4
2. (A) Explain the advantages of cooking. 4
- (B) Why the vegetables should be washed before cooking ? Explain. 4
- (C) Draw a neat and labelled diagram of microwave oven. 4
- OR**
- (P) Explain the functions performed in the preprocessing of food. 4
- (Q) Classify the cooking methods. 4
- (R) Draw a neat and labelled diagram of solar cooker. 4
3. (A) Give an account of sensory qualities of food. 4
- (B) Discuss about the sanitation in food plant. 4
- (C) Define food quality. Explain the factors affecting quality of food. 4
- OR**
- (P) Give an account of selection of panel of judges for sensory evaluation. 4
- (Q) Explain the importance of personal hygiene. 4
- (R) Explain any one method of sensory evaluation. 4
4. Give an account of milling. Explain the process and various milling products. 12
- OR**
- Explain the types and composition of rice. Explain its processing. 12
5. Give the sources, composition, functions and physical properties of oils. 12
- OR**
- Explain the processing of oil seeds to extract oils. Explain hydrogenation. 12

6. (A) Explain the processing of chocolate. 4
(B) Give the ingredients of cake with their functions. 4
(C) Differentiate between sponge dough and straight dough method of bread mixing. 4

OR

- (P) What are cookies ? Explain its processing. 4
(Q) List the ingredients of bread. State the importance of gluten. 4
(R) Explain high boiled candies. 4
7. (A) What are functional foods ? State the characteristics. 4
(B) Discuss the infant and baby food. 4
(C) Define additives. Explain antioxidants with example. 4

OR

- (P) What is fortification ? Explain its importance. 4
(Q) State the essential properties of additives. 4
(R) Explain flavoring agents with their importance. 4

