

AS-1491

B.Sc. (Part—III) Semester—VI Examination
FOOD SCIENCE
(Food Processing—II)

Time : Three Hours]

[Maximum Marks : 80

- N.B. :—** (1) **ALL** questions are compulsory.
(2) Draw figure where needed.

1. (A) Fill in the blanks :— 2
- (i) What is the cow's first milk called ? _____
 - (ii) Jam contains not less than _____ % total soluble solids.
 - (iii) Bone content is rich in _____ and _____.
 - (iv) _____ is a pungent spices.
- (B) Choice the correct options :— 2
- (i) HTST pasteurization stand for :
 - (a) High Time Slow Treatment (b) High Temperature Slow Treatment
 - (c) High Temperature Short Time (d) High Thermal Slow Time
 - (ii) Which among the following is not a fermented food ?
 - (a) Beer (b) Bread
 - (c) Jam (d) Idli
 - (iii) The common class II preservative used in making squash :
 - (a) KS (b) KMS
 - (c) MSG (d) BA
 - (iv) Which one is called the milk sugar ?
 - (a) Maltose (b) Lactose
 - (c) Sucrose (d) Fructose

- (C) Answer in **ONE** sentence each :— 4
- (i) What is fermentation ?
 - (ii) What is the role of salt in pickle making ?
 - (iii) What is pasteurization ?
 - (iv) What is Marmalade ?
2. (A) What is pasteurization ? Explain the different method of pasteurization. 4
- (B) Define preparation of paneer. 4
- (C) Which parameter to determine milk quality ? 4
- OR**
- (P) Discuss preparation of shrikhand. 4
- (Q) Describe the general procedure of cheese. 4
- (R) Describe different kinds of milk. 4
3. (A) Describe the process of orange marmalade. 4
- (B) Explain the role of pectin in preparation of Jelly and Jam. 4
- (C) Give the process and flow diagram of manufacture of Ketchup. 4
- OR**
- (P) Explain the process of fruit juice extraction. 4
- (Q) Explain flow diagram of squash manufacture. 4
- (R) Describe the process for preparation of marmalade. 4
4. (A) Explain the structure and composition of egg. 4
- (B) Discuss on Tenderizing meat. 4
- (C) Discuss about fish preservation. 4
- OR**
- (P) Give importance of egg with nutritional content. 4
- (Q) Discuss quality factors of egg. 4
- (R) Discuss egg cleaning and handling. 4

5. Classify beverages; explain wine processing. 12

OR

Give the processing of Cocoa beans. What are the products made from Cocoa ? Explain any one product. 12

6. Define fermentation. Give its importance. Explain any one cereal and pulses base processing product with flow diagram. 12

OR

Explain the processing method of vinegar.

7. (A) What are spices ? Give its composition, nutritive value of any two spices value. 4
(B) Role of spices as preservative with example. 4
(C) How are spices classified ? 4

OR

- (P) Give importance of turmeric powder with its uses. 4
(Q) What are the roles of spices in cooking ? 4
(R) Write two methods of preparation of masala with its ingredients and amounts. 4

