

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

6S : FOOD SCIENCE

(Food Processing-II)

Time : Three Hours]

[Maximum Marks : 80

Note :— (1) All questions are compulsory.

(2) Question No. 1 carries 8 marks.

(3) Question No. 2 to 7 carry 12 marks each.

1. (A) Fill in the blanks :

(i) _____ proportion of rice flour and black gram flour are taken for Dhokala.

(ii) A tenderizer used in bread is _____.

(iii) The long form of KMS is _____.

(iv) Vinegar is a substance with chemical name _____.

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(B) Choose the correct options :

(i) Which term does not relate to wheat ?

(a) Gluten

(b) Glutamine

(c) Glutelin

(d) Glutenin

(ii) Which sequence is the correct for bread making ?

(a) Mixing, Panning, Fermentation, Sheeting

(b) Mixing, Fermenting, Proofing, Baking

(c) Mixing, Proofing, Fermentation, Baking

(d) Molding, Kneading, Proofing, Planning

(iii) Which instrument is used for measuring total soluble solids ?

(a) Hydrometer

(b) Refractometer

(c) pH meter

(d) Salinometer

(iv) Temperature for storage of fish is :

(a) 1°C

(b) 7°C

(c) 18°C

(d) 5°C

2

(C) Answer the following in **one** sentence :

(i) What is Cheese ?

(ii) Give the effect of canning on green vegetable.

(iii) Give the role of Class II preservative in squash.

(iv) Define pectic substances.

4

2. (A) Describe the process of yoghurt.

4

(B) Describe the preparation of skim milk powder by roller-drying.

4

(C) Describe the method for preparation of butter.

4

OR

- (D) Describe the process of spray-drying for preparation of milk powder. 4
(E) Distinguish between evaporated milk and sweetened condensed milk. 4
(F) Define pasteurization by HTST. 4
3. (A) Give the recipe and describe the preparation of Mixfruit Jam. 4
(B) What is the role of pectin in preparation of Jelly ? 4
(C) Give the procedure for making fruit squash. 4

OR

- (D) Give the preparation method for lime pickles. 4
(E) Give the processing method to prepare tomato ketchup. 4
(F) Describe the process of orange marmalade. 4
4. (A) What is ageing of meat ? 4
(B) Explain in detail the structure and composition of egg. 4
(C) Describe tenderization of meat. 4

OR

- (D) State the nutritional importance of meat. 4
(E) Explain the process of egg powder. 4
(F) Explain salting and drying of fish. 4
5. Give the classification of beverages, its function and explain processing method of beer. 12

OR

- Describe process for production of mineral water with the help of flow diagram. 12
6. (A) Describe the process for production of wine. 4
(B) Describe the preparation of Soyasaucers with the flow diagram. 4
(C) Give the importance of fermented products. 4

OR

- (D) Describe the preparation of Dhokala. 4
(E) Give the preparation method of pickles. 4
(F) Describe the produce for preparation of Idli. 4
7. Give the properties, characteristics of different spices and prepared and use different processing products. 12

OR

Role and importance of spices and herbs and give the ingredients used in any three masalas. 12