

Branch - **NUTRITION FOOD SERVICE MANAGEMENT & DIETETICS**

EXPERIMENTAL FOOD SCIENCE

Time : 'Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What is braising? Give an example.
- 2 Define parboiled and aged rice.
- 3 What are leavening agents?
- 4 Mention the types of icing of cakes.
- 5 Write the difference between yoghurt and curd.
- 6 Write the uses of egg foam.
- 7 Give the types of nuts.
- 8 What is tenderization of meat?
- 9 Give any two reason for enzymatic browning in vegetables.
- 10 Mention the active components of any four spices.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Write a notes on basic 7 food group classification.
OR
b Write short notes on the principles of starch cookery.
- 12 a Explain the types of flour and their rheological properties.
OR
b Mention the cooking principles of pulses.
- 13 a Write the nutritive value of milk.
OR
b Draw the structure of an egg. Write the effect of cooking egg.
- 14 a Discuss the post-mortem changes in meat.
OR
b Mention the nutritive value and cooking principles of fish.
- 15 a Mention the ripening and selection of fruits.
OR
b Write the nutritive value and selection of vegetables.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Elaborate the stages of sugar cookery. Mention the factors affecting it.
- 17 Narrate the preparation of yeast bread and the role of ingredients in baking.
- 18 Explain the grading of egg quality, effect of cooking and factors affecting foam formation.
- 19 Discuss the cooking methods of meat and poultry with their effects.
- 20 Explain the methods and changes in cooking vegetables with suitable examples.