

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 Draw the structure of wheat.
- 2 What is dextrinisation?
- 3 Define dough and batter.
- 4 Give the anti-nutritional factors of pulses.
- 5 How curd is formed from milk?
- 6 What is Rigor-Mortis?
- 7 Write the nutritive value of egg yolk.
- 8 Define smoking point of oil.
- 9 Write any four vegetable pigments.
- 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 Mention the functional classification of foods.  
OR  
b Write a note on gelatinization and factors affecting it.
- 12 a Write the steps involved in yeast bread making.  
OR  
b Give the advantages of germination.
- 13 a Explain the changes in milk protein and fat during heating.  
OR  
b Write the uses of egg in cookery.
- 14 a Give the methods of cooking meat and changes during cooking.  
OR  
b Mention the nutritional importance of nuts.
- 15 a Write the classification of Vegetables.  
OR  
b 'Use and abuse of spices and condiments' – present your view.

**SECTION - C (30 Marks)**

Answer any THREE Questions

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

- 16 Elaborate different methods of cooking with their advantages and disadvantages.
- 17 Discuss the nutritive value, cooking principles and the factors affecting cooking quality of pulses.
- 18 Explain the different kinds of milk in the market.
- 19 Describe the cooking principles of poultry, fish and their effects.
- 20 Discuss the ripening, nutritive value and selection of fruits.