

Total No. of Questions: 09

BSc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-6) CULINARY ARTS XI (MOLECULAR GASTRONOMY)

> Subject Code: BS CCA-602 M.Code: 75039

Time: 3 Hrs. Max. Marks: 60

## **INSTRUCTIONS TO CANDIDATES:**

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- SECTION-B contains FIVE questions carrying FIVE marks each and students 2. have to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

# **SECTION-A**

#### 01 Write briefly:

- a) Emulsion
- b) Colloids
- W.Filisikanker.com c) Note by note cooking
- d) Convection
- e) Stabilizers
- f) Principles of sensory analysis
- g) Coagulation of proteins
- h) Caramelization
- i) Freezing
- j) Amylopectin



## **SECTION-B**

- 2. What is the historical background of Molecular Gastronomy?
- 3. Name and describe the Principles of sensory analysis.
- 4. Differentiate between Amylose and Amylopectin.
- 5. Write short note on application of emulsions in modern cuisine.
- 6. Write short note on Equipments and Chemicals used in Molecular Gastronomy.

## **SECTION-C**

- 7. How does cooking by different methods (conduction, convection, and radiation) affect the textures and flavours of food? Discuss in detail.
- 8. Explain the role of Recipe Analysis and formulation in Molecular Gastronomy.
- 9. Explain the elements in presentation and their importance in Molecular Gastronomy.

NOTE: Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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