



### 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.

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