

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

5S : FOOD SCIENCE

(Food Processing-I)

Time : Three Hours]

[Maximum Marks : 80

Note :— (1) All questions are compulsory.

(2) Q. No. 2 to 7 carry equal marks.

(3) Draw a diagram/flowchart wherever necessary.

1. (A) Fill in the blanks :

(i) Weaning food is another name for _____. (baby food/protein food)

(ii) Cereals are rich sources of _____. (carbohydrates/proteins)

(iii) Flavor improvers are _____. (additives/preservatives)

(iv) Oils contains mainly _____ fatty acids. (saturated/unsaturated)

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(B) Choose the correct alternative :

(i) Baking is a method used to cook :

(a) Rice

(b) Legumes

(c) Soysauce

(d) Biscuit

(ii) _____ utensils cannot be used in microwave oven.

(a) Metal

(b) Glass

(c) Paper

(d) None of the above

(iii) Removal of skins from vegetables is _____.

(a) Cutting

(b) Trimming

(c) Peeling

(d) Grating

(iv) _____ is the main ingredient of hard boiled candies.

(a) Salt

(b) Sugar

(c) Starch

(d) Acid

2

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

(i) What is Paddy ?

(ii) What is steaming ? Give an example.

(iii) What kind of radiations are used for microwave cooking ?

(iv) Define speciality food.

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2. Classify cooking methods. Give the advantages and disadvantages of at least two methods in each class.

12

OR

Explain microwave oven. Give details about use of material of utensils. Give advantages and disadvantages.

12



3. (A) How is the panel of judges for sensory evaluation selected ? 4
 (B) Discuss the sanitation parameters in food plant. 4
 (C) What is personal hygiene ? 4

OR

- (P) Define quality. What are the sources of Contamination ? 4
 (Q) What is HACCP ? Give the principles. 4
 (R) What are the types of tests involved in sensory evaluation ? Explain any one. 4
 4. (A) Enlist the steps involved in rice milling. 4
 (B) Draw a flow diagram showing dry milling of corn. 4
 (C) Explain milling of legumes. 4

OR

- (P) What are the various wheat milling products ? 4
 (Q) What are the factors that determine the quality of wheat ? Draw structure of wheat grain. 4
 (R) Enlist the various cereals and legumes important in India. Give processing of any one. 4
 5. (A) Discuss the composition of lipids. 4
 (B) Explain hydrogenation of oils with examples. 4
 (C) Explain refining of oil and its importance. 4

OR

- (P) Discuss physical and chemical properties (any two) of oils in brief. 4
 (Q) What are the steps involved in preparation of oil seeds before oil extraction ? 4
 (R) What are the various methods of oil extraction ? Explain any one. 4
 6. (A) What are the main ingredients of bread making ? Discuss the functions of each. 4
 (B) What are pastries ? Give its preparation. 4
 (C) Discuss the manufacturing of chocolates. 4

OR

- (P) Explain cookies. Give its manufacturing. 4
 (Q) Explain preparation of cake. 4
 (R) Explain preparation of hard boiled confectioneries. 4
 7. What are additives ? Give need and importance. Explain non-nutritive sweeteners. 12

OR

Define speciality food, functional food, health food and baby food. Give the scope and importance of functional food and weaning food. 12