

B.Sc. (Part-III) Semester-VI Examination**6S : FOOD SCIENCE****(Food Processing-II)**

Time : Three Hours]

[Maximum Marks : 80

Note :— (1) All questions are compulsory.

(2) Question No. 1 carries 8 marks.

(3) Question No. 2 to 7 carry 12 marks each.

1. (A) Fill in the blanks :

(i) _____ proportion of rice flour and black gram flour are taken for Dhokala.

(ii) A tenderizer used in bread is _____.

(iii) The long form of KMS is _____.

(iv) Vinegar is a substance with chemical name _____.

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(B) Choose the correct options :

(i) Which term does not relate to wheat ?

(a) Gluten

(b) Glutamine

(c) Glutelin

(d) Glutenin

(ii) Which sequence is the correct for bread making ?

(a) Mixing, Panning, Fermentation, Sheeting

(b) Mixing, Fermenting, Proofing, Baking

(c) Mixing, Proofing, Fermentation, Baking

(d) Molding, Kneading, Proofing, Planning

(iii) Which instrument is used for measuring total soluble solids ?

(a) Hydrometer

(b) Refractometer

(c) pH meter

(d) Salinometer

(iv) Temperature for storage of fish is :

(a) 1°C

(b) 7°C

(c) 18°C

(d) 5°C

2

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

(i) What is Cheese ?

(ii) Give the effect of canning on green vegetable.

(iii) Give the role of Class II preservative in squash.

(iv) Define pectic substances.

4

2. (A) Describe the process of yoghurt.

4

(B) Describe the preparation of skim milk powder by roller-drying.

4

(C) Describe the method for preparation of butter.

4

OR

- (D) Describe the process of spray-drying for preparation of milk powder. 4
 (E) Distinguish between evaporated milk and sweetened condensed milk. 4
 (F) Define pasteurization by HTST. 4
 3. (A) Give the recipe and describe the preparation of Mixfruit Jam. 4
 (B) What is the role of pectin in preparation of Jelly ? 4
 (C) Give the procedure for making fruit squash. 4

OR

- (D) Give the preparation method for lime pickles. 4
 (E) Give the processing method to prepare tomato ketchup. 4
 (F) Describe the process of orange marmalade. 4
 4. (A) What is ageing of meat ? 4
 (B) Explain in detail the structure and composition of egg. 4
 (C) Describe tenderization of meat. 4

OR

- (D) State the nutritional importance of meat. 4
 (E) Explain the process of egg powder. 4
 (F) Explain salting and drying of fish. 4
 5. Give the classification of beverages, its function and explain processing method of beer. 12

OR

- Describe process for production of mineral water with the help of flow diagram. 12
 6. (A) Describe the process for production of wine. 4
 (B) Describe the preparation of Soyasaues with the flow diagram. 4
 (C) Give the importance of fermented products. 4

OR

- (D) Describe the preparation of Dhokala. 4
 (E) Give the preparation method of pickles. 4
 (F) Describe the produce for preparation of Idli. 4
 7. Give the properties, characteristics of different spices and prepared and use different processing products. 12

OR

- Role and importance of spices and herbs and give the ingredients used in any three masalas. 12