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BSc. In catering and culinary arts (2015 & Onwards) CULINARY ARTS XI MOLECULAR GASTRONOMY

> **Subject Code: BS CCA-602** Paper ID: [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

Answer briefly: 01

- (i)
- (ii)
- (iii)
- Orthonosal perception

 Caramelization

 ddi* (iv)
- (v)
- Additives* (vi)
- (vii) Myths
- Denaturation of proteins (viii)
- (ix) Chemethesis
- (x) Sensory organs



SECTION-B

- Q2 Importance of Molecular Gastronomy.
- Q3 Natural and Synthetic emulsifiers.
- Q4 Importance of oxidants in food.
- Q5 Differentiate between Amylose and Amylopectin.
- Q6 Novel ingredients and diluting mechanism.

SECTION-C

- Q7 Explain the classification of food flavours.
- Q8 Define enzymatic browning. How will you prevent enzymatic browning reaction?
- Q9 What is emulsion? Differentiate between O/W and W/O emulsion. Discuss briefly the role of emulsifying agent in molecular gastronomy.

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