

[illegible]

- (i) Radiation
- (ii) Note by note cooking
- (iii) Dextrinisation
- (iv) Orthonasal perception
- (v) Caramelization
- (vi) Additives
- (vii) Myths
- (viii) Denaturation of proteins
- (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.