

Total Marks: 75

Duration: 2.5 hrs

N.B:1. All questions are compulsory.

2. Figures to the right indicate marks.

3. Draw neat and labeled diagrams wherever necessary.

Q.1) (A) Explain Carbohydrates and its classification (7)

OR

(A) Explain the Processing of Nuts and Oil seeds (7)

(B) Give the Classification of Proteins and functions of Proteins (8)

OR

(B) Explain in detail Poultry Processing (8)

(C) Attempt any ONE of the following: (5)

i) Explain in Brief- Amino Acids

ii) Give the classification of Fatty Acids

Q.2) (A) Explain in detail Dry heat cooking method with Fat medium (7)

OR

(A) Explain the following methods: i) Baking ii) Grilling (7)

(B) Factors affecting while selecting the cooking method (8)

OR

(B) Difference between Moist and Dry heat cooking methods (8)

(C) Attempt any ONE of the following: (5)

i) Write a note on Combination Cooking Methods.

ii) Give the Difference between Deep frying and Shallow frying

Q.3) (A) Preservation at Low temperature (7)

OR

(A) Explain Food Additives & Negative aspects of Radiation (7)

(B) Give an account of Food Preservation by High Temperature (8)

OR

(B) Explain Food Preservation by Drying Method (8)

(C) Attempt any ONE of the following: (5)

i) Difference between Slow and Quick freezing

ii) Short Note- Food Fermentation

Q.4) Attempt any THREE of the following: (15)

i) Explain: A) Dextrin B) Pectin and Gums

ii) Give Abbreviations- i) EFA ii) GRAS iii) CMC iv) A.A v) MUFA

iii) Explain Steaming & Moist Heat Cooking Method

iv) What is Stewing?

v) Define Food Preservation and give its importance.

vi) Explain Asepsis methods.