Q.1. Define food science and discuss the relationship of food science with food chemistry, food micro-biology and food processing.  

(10)


(10)

Q.3. What are Fats and Oils? Differentiate between them.  

OR  

Discuss the functional properties of proteins i.e. Viscosity, Foamability, Gelation and Emulsification.  

(10)

Q.4. Differentiate between amylose and amylopectin. Explain the factors affecting starch gel formation.  

(10)

Q.5. Define Enzymatic Browning in food. How will you prevent enzymatic browning reactions?  

(10)

Q.6. Give brief description of the following:  

(a) Dextrinisation  

(b) Gelatinisation  

(5+5=10)
Q.7. Explain the sensory evaluation of food quality.

OR

Discuss the types of colloidal system.

(10)

Q.8. Explain the following terms (any five):
(a) Pasteurisation
(b) Winterisation
(c) Denaturation of proteins
(d) Syneresis
(e) Food rheology
(f) Food enzyme
(g) Reaction maillard

(5x2=10)

Q.9. Explain the classification of food flavours.

OR

What are the objectives of food processing? Describe two food preservation methods.

(10)

Q.10. Fill in the blanks:
(a) HTST stands for __________.
(b) Rancidity occurs in __________.
(c) Polyphenolase is __________ which causes enzymatic browning.
(d) __________ is natural emulsifying agent.
(e) __________ compound is formed in maillard reaction.
(f) the protein gluten is present in __________.
(g) __________ is the natural pigment in tomatoes.
(h) __________ is a crystalloid.
(i) __________ is a proteolytic enzyme present in pineapple.
(j) Dry heating of starch is known as __________.

(10x1=10)