

KANYASHREE UNIVERSITY

M.Sc. 1st Semester Examination-2023

Subject: Food & Nutrition

Course- CC 4

Food Items and Its Constituents

Full Marks-40

Time-2.00 Hours

Group A

[Answer **any four** of the following]

5×4=20

1. Write down the steps of preparation of cake.
2. Name two fat replacers used in food industry. What is winterization of fat?
3. Give a brief idea about the different pigments found in vegetables.
4. What are the changes occur in muscle after the slaughter of an animal?
5. Write a short note on ready to serve beverages.
6. How the forms of pectic substances change with ripening of fruits?
7. What is hedonic rating scale? What are the limitations of sensory evaluation?

Group B

[Answer **any two** of the following]

10×2=20

1. Describe in details the preparation techniques of cheese. What are the different types of tea according to their oxidation procedure? [6+4]
2. State the importance of the following processes -
 - a. Parboiling of rice.
 - b. Germination of legumes. [5+5]
3. Discuss the stages of sugar cookery. What are the factors affecting tenderization of meat. [5+5]
4. Write down the factors that affect the quality of pulse cooking. Give a brief idea about leavened and unleavened products. [5+5]
