2022

Food Science and Nutrition

[P.G.]

(M.Sc. Fourth Semester End Examination-2022) PAPER-402

Full Marks: 40

Time: 02 Hrs

The figures in the right hand margin indicate marks

Candidates are required to give their answers in their own words as

far as practicable

Illustrate the answers wherever necessary

Group-A

Answer any five questions from the following:

5x2 = 10

- 1. Write the name of wheat and non-wheat flours used in bakery products.
- 2. What is Raising agent? Give examples.
- 3. Write the name of different breads around the world.
- 4. What is Sweetener? Give examples.
- 5. Write the name of ingredients used in bakery products.
- 6. Write the name of Equipment and tools used in bakery.
- 7. What are the kind of bakery fats which are not good for health.
- 8. What is sweet / Dessert sauce? Give examples.

Group-B

Answer any four questions from the following:	4x5 = 20	
Write Short note on the following:		
9. Marzipan		
10. Cookies		
11. Choux pastry		
12. Egg Custard		

Group -C

Answer any one questions of the following: 1x10	0 = 10
15. Discuss in detail about various steps of Bread making n	nethod.
What are the common 'Bread diseases'?	6+4
16 Discuss on various types Pastry with example of dishes.	8+2

13. Sponge cake

14. Cake Icing