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RNLKWC/P.G./CBCS/IVS/401/22

2022

Food Science and Nutrition

[P.G.]

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

PAPER-401

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. How does anthocyanin react to acid and aalkali?
2. Write the list of four effect of heat on vegetables.
3. What is Bouquet garni?
4. Write the type of cut used in okra and panama flower.
5. How are fruits classified?
6. Why should not we store bananas in the refrigerator?
7. What is Wringing?
8. Write the list of two stone fruits and two citrus fruits.

(2)

Group-B

Answer any four questions from the following: 4x5 = 20

9. Define Stock? Write about types of Stock?
10. Explain Stock Cooling procedure and draw Stock Cooling pot?
11. Explain the principle of reheating
12. Give details of Mayonnaise Sauce and its derivatives?
13. What are the types of Salad?
14. Describe the parts of cream soup.

Group -C

Answer any one questions of the following: 1x10 = 10

15. What is 'Gelee'? What do you mean by Oven temperature?
Explain 'Food production and Service temperatures'?

3+2+5

16. Write the significance of 'Remouillase'. Who invented Puree?
What is the difference between pulp and puree? What are the derivatives of different mother sauces accordingly?

3+(1+2)+4