





**(ENGLISH)**

[ TIME ALLOWED—3 HOURS ]

(MARKS—100)

**FOOD SCIENCE AND FOOD COSTING (THEORY-I)****Marks**1. (a) Fill in the blanks (any *five*) :—

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(i) Water is ..... type of food.

(ii) To submerge in boiling water for short time is .....

(iii) Through mixing of two or more ingredients is .....

(iv) ..... is the first course and it stimulates the appetite.

(v) ..... is the natural emulsion liquid food.

(vi) ..... K. cal. is necessary for adult per day.

(b) *True or false* (any *five*) :—

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(i) Stock mayh be use as appetizer.

(ii) Rechauff means reheating of food.

(iii) Soaking germinatgion are processing techniques.

(iv) Fruits are acidic in nature.

(v) Eggs are good source of carbohydrates.

(vi) Vanaspati fat is obtain from milk.

(c) Match the following :—

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**'A' Group****'B' Group**

(i) Baking powder

(a) Brown Sauce

(ii) Yeast

(b) White Sauce

(iii) Beating

(c) Chemical leavening

(iv) Bechmael

(d) Biological leavening

(v) Espagnol

(e) Mechanical leavening.

(d) Give long forms (any *five*) :—

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(i) MSG

(ii) HTST

(iii) BBQ

(iv) HACCP

(v) CTR

(vi) ISI.

[ Turn over

2. Attempt any *two* of the following :— 16
- (a) Give the factor affecting tenderness of meat.
  - (b) Explain cereal and cereal products.
  - (c) Give the cooking techniques and explain.
  - (d) Explain rechauff cookery.
3. Attempt any *two* of the following :— 16
- (a) Explain structure of wheat and chemical composition of flour.
  - (b) Write the points to be observed during preparation of sandwiches.
  - (c) Give the cooking methods suitable for vegetables.
  - (d) Give the ten examples of perishable and non-perishable raw materials use in cookery.
4. Answer in detail with examples (any *two*) :— 16
- (a) Define leavening agents describe in detail with examples.
  - (b) Differentiate between fruits and vegetables with examples.
  - (c) Explain Tan door cooking with four examples in detail.
  - (d) Briefly describe the function source and use of different sugars.
5. Write short notes (any *four*) :— 16
- (a) Processing technique
  - (b) Pre-preparation technique
  - (c) Marination
  - (d) Adultration
  - (e) Soup.
6. Attempt any *two* of the following :— 16
- (a) Classify the soup and explain any two in detail.
  - (b) Explain any two type pastry with examples.
  - (c) Explain any two cereal products of your choice.
  - (d) Describe any two international recipes.
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