

(4)

Unit-III / FkæF-III

6. Mention different antinutrient factors present in Pulses. Also write the ways to reduce their content. 11

oeueWcelWGheemLele heeseCe etlejæteer telJeeWkeæ GuueKe keææpeS-
Gvekeæer ceæ\$ee keæes keæce keæj ves keæ teljækeæWkeæes Yeer ædreeKeS-

7. Write in brief: 11

me#æbe celWæueKeS :

- (a) Post mortem changes of meat.

JeOæbejevle ceæthe celWæves Jeeues heefj Jelæte

- (b) Nutritional contribution of poultry in diet.

keækeæ\$ keæ Deernej celWæsekeææle Ueeææoeve

Unit-IV / FkæF-IV

8. Describe the changes occurring in fruits and vegetables during processing. 12

HeæueWSJeb meefjpeUeeWkeæ æemækeæj Ce keæ heæuemJe™he nesves Jeeue
heefj JelæteerWkeæer æleJæævee keææpeS-

9. Elaborate various pigments present in fruits and vegetables with their health benefits. 12

Heæue SJeb meefjpeUeeWcelWGheemLele JeCækeæWkeæer JæeKæe Gvekeæ mJeeæLæ-
ueeYe keæ meeLe keææpeS-

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B.Sc. (Part -III) Examination, 2015

FOOD SCIENCE

(Group-I)

Paper - I

Time Allowed : Three Hours] [Maximum Marks : 75

Note : Answer Five questions in all. Question No. 1 is compulsory. Attempt one question from each of the four units.

keæue heæBe æemveellkeæ Gæej ææpeS- æemve meæ 1 DeæreJeeUe nW
Ueej FkeæFæeWcelWmes æelUeekeæ FkeæF& mes Skeæ-Skeæ æemve
keææpeS-

1. Write short notes on the following:

ædreeve hej meæ#æhle æ\$heæCææææ ædreeKeS : 3×10=30

- (i) Factors affecting egg coagulation

DeC[s keæ mkeæove keæes æeYeæælele keæj ves Jeeues keæj keæ

- (ii) Selection of fats and oils

Jemeæ SJeb lææe keæ Ueæve

- (iii) Uses of gelatin

æpeueæ\$ve keæ Gheæææe

P.T.O.

(2)

(iv) Ripening of fruits

HeäueelWkeäe hekeävee

(v) Advantages of fermentation

ekäCJeekeäJ Ce keä ueeYe

(vi) Flavour constituents of fruits and vegetables

Heäue SJeb meefpUeeWkeäes iedDe oves Jeeues lelJe

(vii) Spoilage of fish

ceUueer keä mel[ves keäer DeefäUee

(viii) Rancidity

j nfmeeff[eS

(ix) Milk Products

oijOe GIheeo

(x) Relationship between microbiology and food science

me#cepenllkeäer SJeb KeeÄe eDe%eeve keä ceUÜe mecyevOe

Unit-I / FkeäeF-I

2. What do you mean by fat substitute? Explain its types and uses. 11

Jeme mLeeveehelVe mes Deche keälee mecePetes nQ Fmekeä Dekeäej SJel

GheUeeieellWkeäes efueeKeS-

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(3)

3. Differentiate between the following: 11

efrecvedueeKele celWDevlej keäepes :

(a) Maillard reaction and Caramelization.

efceuee[& DeefveefäUee SJeb keäJ seueeFpeUeve

(b) Gelatinization and Dextrinization

efpeueeSveekeäJ Ce SJeb [keäeŠerekeäJ Ce

(c) Parboiled Rice and Polished Rice.

Gmevee (heejyeeE[u [SJeb heeäeUme ekeäUee nQee UeeJee-

Unit-II / FkeäeF-II

4. Comment on the following: 11

efceve hej eSthecCeUeeB oepes :

(a) Effect of heat on milk.

oDe hej T<ce keäe DeYeeJe

(b) Factors affecting milk composition

oijOe melie''ve keäes DeYeeellele keäJ ves Jeeues keäej keä

5. Explain structure, composition and uses of eggs in Cookery. 11

DeC[skeäer melj Ueeve, melie''ve SJeb heekeäefäUee celMFmekeä GheUeeieellWkeäe

mecePeeFÜes

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P.T.O.