

Roll No. ....

Total Pages : 03

LMDE/M-24

**7051**

FOOD SCIENCE-II

Paper : FND-203

(w.e.f. 2020-21)

Time : Three Hours]

[Maximum Marks : 80

**Note :** Attempt *Five* questions in all, selecting *one* question from each Unit. Q. No. **1** is compulsory. All questions carry equal marks.

**Compulsory Question**

**1.** Answer the following : **4×4=16**

- (a) Methods of artificial ripening
- (b) Tenderness of meat
- (c) Setting of curd
- (d) Postmortem changes

**Unit I**

**2.** (a) Write down in detail about pigments present in fruits and vegetables. **10**

(b) What are the different methods of testing pectin ?

**6**

3. (a) Explain browning reaction that occurs in fruits and vegetables and how can we prevent from this browning. **10**  
 (b) Write a note on pectic substances. **6**

### **Unit II**

4. Write notes on the following : **4×4=16**  
 (a) Fermentation  
 (b) Germination  
 (c) Parching  
 (d) Soaking
5. Discuss various antinutritional factors present in pulses and legumes. **16**

### **Unit III**

6. (a) Explain, how coagulation of milk protein occurs and also factors affecting it. **8**  
 (b) Write down different types of cheese. **8**
7. Briefly explain cultured milk, frozen desserts, whey water and yogurt. **4+4+4+4**

### **Unit IV**

8. (a) Discuss poached eggs and units of egg quality. **3+5=8**

- (b) Draw a well labelled diagram of egg and composition of egg. **4+4**

9. (a) Give different methods for preservation of fish and byproducts of fish. **8**  
 (b) What are meat analogues ? Write its type and characteristics. **8**