

6. Write briefly on : (any 3) (6×3=18)

(a) Toxic constituents of pulses

(b) Spoilage of fish

(c) Egg quality deterioration

(d) Refining of oils

[This question paper contains 4 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 1359

I

Unique Paper Code : 2202031101

Name of the Paper : Fundamentals of Food Technology

Name of the Course : **B.Sc. (H) Food Technology (NEP - UGCF)**

Semester : I (Core)

Duration : 3 Hours

Maximum Marks : 90

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt **five** questions in all.
3. Attempt **all** parts of the question together.

1. Justify the following statements : (any 6) (3×6=18)

- (a) Browning in cut potatoes is an enzymatic reaction.
- (b) Hard wheat flour contains damaged starch.
- (c) Fresh fish does not have any offensive odour.
- (d) Mangoes are plucked when they are not fully ripe.
- (e) Marbling is desirable.
- (f) Air cell size is an indicator of freshness of egg.
- (g) Germination improves quality of pulses.

2. Draw a neat diagram of the following and explain the structure briefly : (9×2=18)

- (a) Wheat grain
- (b) Egg

3. Differentiate between the following : (any 3) (6×3=18)

- (a) Caramelization and Maillard browning

(b) Climacteric and non climacteric fruits

(c) Fats and oils

(d) Oxidative and Hydrolytic rancidity

4. (a) What is malting? Explain the process and its uses. (6)

(b) Discuss the various methods used for tenderization of meat. (6)

(c) Briefly discuss composition of pulses. (6)

5. Discuss the following : (any 3) (6×3=18)

(a) Rigor Mortis

(b) Gelatinization of starch

(c) Milk pasteurization and its methods

(d) Gluten