

Roll No.

Total No. of Pages : 02

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**B.Sc. (Catering and Culinary Arts) (Sem.-6)**  
**CULINARY ARTS XI MOLECULAR GASTRONOMY**

Subject Code : BS CCA-602

M.Code : 75039

Date of Examination : 06-07-22

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

1) Answer briefly :

- a. Gastronomy
- b. Hydrocolloids
- c. Convection
- d. Myoglobin
- e. Gelatinization
- f. Sous vide
- g. Syneresis
- h. Oxidation
- i. Malolactic fermentation
- j. Aroma

### SECTION-B

- 2) Advantages and disadvantages of Molecular Gastronomy.
- 3) Flavour variation in fruits and vegetables.
- 4) Sensory evaluation of food quality.
- 5) Types and properties of colloids.
- 6) Five functions of carbohydrates in Molecular Gastronomy.

### SECTION-C

- 7) Explain the factors affecting the rate and direction of Millard reaction.
- 8) Discuss the fundamental properties of protein (*i.e.* viscosity, foam ability, gelatin, and emulsification).
- 9) Write the history and development of Molecular Gastronomy.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**