Roll No. | | | | | | | | | | | | Total No. of Pages : 02

Total No. of Questions : 09

BSc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.–6)

CULINARY ARTS XI MOLECULAR GASTRONOMY

Subject Code : BS CCA-602

M.Code : 75039

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

Q1 Answer briefly :

a) Food Structure

b) Conduction

c) Taste

d) Elements Placements

e) Yeast Extract

f) Colloidal Chemistry

g) Emulsifiers

h) Sodium Alginate

i) Tamis

j) Calcium Chloride

SECTION-B

2. How does colour combination help in culinary senses?

3. Write recipe of a foam of your choice using nitros oxide and a whipping siphon.

4. Write a short note on myth related to recipe analysis and formulation.

5. Short note on theory of emulsion.

6. List at least 10 equipments and 10 chemicals used in moleculor gastronomy.

SECTION-C

7. Explain elements in presentation and their importance in moleculor gastronomy.

8. Elucidate importance of freezing in molecular recipes.

9. How does mathematical formulae and application helps in recipe analysis?

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.