

- Q.21 Explain the sources and functions of thickeners in food products.
- Q.22 Briefly explain the regulations related to food additives.

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### **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain the principles and methods of sensory evaluations also explain the application of sensory evaluation in assessing the quality of spices and condiments.
- Q.24 Explain in detail, the use of food additives in various food products:
- Bakery
  - Beverages
- Q.25 Explain the processing techniques for spices and condiments in detail.

Time : 3 Hrs.

M.M. : 60

### **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Which of the following spices is obtained from roots?
- Basil
  - Clove
  - Ginger
  - Saffron
- Q.2 Sharp smell of onion is due to
- Ammonia
  - Sulphur
  - Chlorine
  - Combined effect of all
- Q.3 Saffron is obtained from
- Seed
  - Root
  - Fruit
  - Flower

- Q.4 Clove is  
a) Bark                    b) Root  
c) Fruit                    d) Bud
- Q.5 Which chemical preservative is added to tomato sauce to extend the shelf life  
a) Sodium benzoate    b) Calcium propionate  
c) Tocopherol            d) All of these
- Q.6 Cyclamate is  
a) A leavening agent  
b) Anti microbial agent  
c) An non nutritive sweetener  
d) A shortening

### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 The Queen of spices is \_\_\_\_\_
- Q.8 GRAS stands for \_\_\_\_\_
- Q.9 A substance that increases the viscosity of a liquid without altering its other properties is called \_\_\_\_\_

- Q.10 \_\_\_\_\_ are substances added to food to preserve flavor or enhance its taste, appearance, or other qualities.
- Q.11 Food additives present in food are sometimes represented by their \_\_\_\_\_ number. (A/C/E/G)
- Q.12 A substance that used to maintain the free flowing nature of granular and powder product is called \_\_\_\_\_

### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Differentiate between natural and synthetic preservatives with suitable examples.
- Q.14 Briefly explain the factors effecting the sensory properties of spices and condiments.
- Q.15 Explain the role of coloring agents used in food.
- Q.16 Why is salt considered both a spice and a preservative?
- Q.17 Explain the role of antioxidants as food additives.
- Q.18 Explain the health benefits of turmeric.
- Q.19 Explain some concerns associated with the overuse of food additives.
- Q.20 Explain and classify spices with suitable example.