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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 : 03-01-2023

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) Reverse Spherification
- b) Novel Ingredient
- c) Taste
- d) Texture in Elements
- e) Additives
- f) Colloidal Chemistry
- g) Radiation
- h) Sodium Citrate
- i) Xanthan Gum
- j) Art of de-construction.

SECTION-B

2. Role of equipments in molecular gastronomy.
3. Discuss recipe analysis.
4. How critical is the measurement and calculation in molecular recipes.
5. Keeping in mind placement in presentation, how important it is.
6. Write recipe for simple caviars using molecular gastronomy.

SECTION - C

7. Elucidate History and development of molecular gastronomy.
8. Explain role of culinary senses in molecular gastronomy, giving emphasis on combination of colour.
9. While discussing food structure, explain theory and application of emulsion.

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.