

20U156

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Name:

Reg. No.....

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2020

(Regular/Supplementary/Improvement)

CC18U SDC1 FF01 - FOOD CHEMISTRY, NUTRITION AND INSTRUMENTATION

(Food Processing Technology - Skill Component)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

1. is a oligosaccharide.
2. is used as an adsorbent in TLC
3. is the monomer in maltose.
4. HPLC stands for
5. is a non reducing sugar.
6. Pectin is a
7. is saturated fatty acid.
8. is a method of moisture determination.
9. Carotenoids are the precursors of
10. Polypeptides are made up of

(10 × 1 = 10 Marks)

PART B

Answer any *eight* questions. Each question carries 2 marks.

11. Differentiate gelatinization and retrogradation.
12. Write Beer's Law.
13. Draw the structure of Chlorophyll a & b?
14. What is mean by inversion of sugar?
15. What is meal planning?
16. Write the structure of water?
17. Discuss the function of protein in our body?
18. Mention the classification of fat?
19. Discuss about emulsifying agents?
20. What is mean by adsorption chromatography?
21. Write a note on myoglobin?
22. Mention about monosaccharide's?

(8 × 2 = 16 Marks)

PART C

Answer any *six* questions. Each question carries 4 marks.

23. Discuss the Physical & Chemical properties of fatty acid.
24. Describe the direct method of moisture determination.
25. Describe about monosaccharides and their reactions.
26. Differentiate essential and non-essential amino acid.
27. Write about RDA and factors affecting RDA.
28. Discuss the working principle Spectrophotometry.
29. Differentiate between TLC & Gas chromatography.
30. What are the properties of colloids and write their classifications?
31. Write a note on the topic Carotenoids.

(6 × 4 = 24 Marks)

PART D

Answer any *two* questions. Each question carries 15 marks.

32. Classify CHO with examples & write the reactions of monosaccharides.
33. Mention the properties & occurrence of Chlorophyll and Myoglobin?
34. What is mean by Chromatography & explain in details about HPLC and GC?
35. List out various enzyme classes & their importance in food industry?

(2 × 15 = 30 Marks)
