

22U158

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Name:

Reg.No:

FIRST SEMESTER B.Voc DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC1 FC02 - FOOD CHEMISTRY, NUTRITION AND INSTRUMENTATION

(Food Processing Technology)

(2021 Admission onwards)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Show any difference between Disaccharide and oligosaccharide.
2. Define glycoside linkage.
3. Define secondary structure of protein.
4. Define lipoprotein.
5. Define phospholipids.
6. Recognize MUFA.
7. Define auto oxidation.
8. Show the Role of water in food.
9. Define enzymatic browning.
10. Define 'complete food'.
11. List the difference between dispersed phase and dispersed medium.
12. Identify the types of emulsions.
13. Recall Beer lamberts law.
14. Show the diagram of colourimeter.
15. List the applications of chromatography.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

Answer *all* questions. Each question carries 5 marks.

16. Explain about Browning reactions.

17. Explain about pectic substances, write the uses.
18. Describe about essential Amino acids.
19. Describe about myoglobin. What is the relation between myoglobin and meat?
20. Explain about proteases, What is the use of proteases?
21. Explain briefly about spectrophotometer.
22. Discuss about Paper chromatography.
23. Discuss about Supercritical fluid chromatography.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any *two* questions. Each question carries 10 marks.

24. Discuss on food proteins. Explain the methods of protein determination.
25. Explain the role of moisture in food spoilage. Also describe the suitable methods for moisture determination.
26. Describe emulsions and its types. Also describe emulsifying agents.
27. Explain the features of Ion exchange chromatography with a suitable diagram.

(2 × 10 = 20 Marks)
