FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2018

(CUCBCSS-UG)

CC18U SDC1 FF01 -

(Food Processing Technology - Skill Component)

(2018 Admission Regular)

Time : Three Hours   Maximum : 80 Marks

PART A

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

1. RDA is stands for…………

2. Lactose is present in…………

3. Paper chromatography is based on…………

4. ………… is an example for antioxidant

5. ………… is the major protein present in milk

6. Milk is a ………… type emulsion

7. One gram fat yield ………… calories

8. ………… is an enzyme responsible for browning

9. ………… is the pigment present in meat

10. ………… is the storage polysaccharide in plants

(10 × 1 = 10 Marks)

PART B

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

11. Draw the structure of glucose and fructose

12. Write the principle of thin layer chromatography

13. Write on essential amino acids

14. Differentiate between free and bound water

15. Mention the functions of fat in food

16. Write about caramalisation

17. Mention about the specificities found in enzymes

18. Write a note on emulsion

19. What are the factors affecting meal planning?

20. What is mean by gelatinization?

21. Write the principle of colorimeter

22. What is mean by partition chromatography?

(10 × 2 = 20 Marks)

PART B
Answer any *five* questions. Each question carries 6 marks.

23. Write about the Kjeldahl`test for estimation of protein

24. Discuss the important parts of HPLC

25. Explain about the enzyme classification

26. Differentiate between gelatinization and retrogradation

27. Mention various moisture determination methods

28. Write the structural difference between starch and cellulose

29. Write the classification of fatty acids with examples

30. Explain about pigments

(5 × 6 = 30 Marks)

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

31. Give a detailed note on rancidity of fat with their mechanism

32. write a detailed account on structure and function of protein

33. Differentiate between RDA and meal planning. Write the principles and factors affecting them in detail

34. Describe briefly about chromatographic technique. How thin layer chromatography differ from gas chromatography?

(2 × 10 = 20 Marks)

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