

24U106

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Name:

Reg.No:

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024

(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. List the difference between Oligosaccharide and polysaccharide.
2. Define monosaccharides.
3. Define oligosaccharides.
4. Define modified starch.
5. Recognize MUFA.
6. Define auto oxidation.
7. Show the relation between free and bound water with growth of microorganism.
8. List the uses of moisture determination.
9. Define carotenes.
10. List the uses of lipases.
11. Define health.
12. Define Emulsion.
13. Define Beer lambert's law.
14. Define calorimeter.
15. Define liquid chromatography.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Explain about primary structure of protein.
17. Discuss about protein and amino acids.

18. Explain the methods to determine the protein content of food.
19. Discuss about Apoenzyme, holoenzyme, isoenzyme, cofactor.
20. Discuss about RDA and meal planning.
21. Explain about chromatography, write about the applications of chromatography.
22. Explain about gas chromatography.
23. Explain about Supercritical fluid chromatography.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Explain the classification of proteins based on their structure. Give a suitable diagram.
25. Discuss on the classification of lipids.
26. Describe meal planning. Explain the factors affecting meal planning, RDA and its principle. Also explain the factors that affect RDA.
27. Explain spectrophotometry using Beer-Lambert law. Give suitable illustrations.

(2 × 10 = 20 Marks)
