24U333 (Pages: 2) Name : .....

Reg. No : .....

THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025

(FYUGP)

CC24UFTL3CJ202 - FOOD CHEMISTRY

(B.Sc. Food Technology - Major Course)

(2024 Admission - Regular)

Time: 2.0 Hours Maximum: 70 Marks

Credit: 4

Part A (Short answer questions)

Answer ***all*** questions. Each question carries 3 marks.

1. Differentiate between gelatinization and retrogradation. [Level:2] [CO1]
2. Describe invert sugar and give example. [Level:2] [CO1]
3. Tabulate various factors affecting denaturation process. [Level:4] [CO2]
4. List any 4 methods to determine moisture content in foods. [Level:2] [CO3]
5. What is the type of structure present in chlorophyll and myoglobin. [Level:2] [CO3]
6. Describe any 4 properties of ice with importance. [Level:2] [CO3]
7. List any 4 examples of natural pigments present in nature. [Level:2] [CO3]
8. Recall any 4 properties of colloids. [Level:4] [CO4]
9. Show how does enzyme concentration affects enzymic activity. [Level:4] [CO4]
10. What are 4 applications of enzymes used in brewing industry. [Level:3] [CO4]

(Ceiling: 24 Marks)

Part B (Paragraph questions/Problem)

Answer ***all*** questions. Each question carries 6 marks.

11. Explain any 2 monosaccharides with structure. [Level:2] [CO1]
12. Explain the properties of pectin along with types. [Level:2] [CO1]
13. Explain various structure / levels of protein. [Level:4] [CO2]
14. Distinguish between saturated and unsaturated fats with examples. [Level:4] [CO2]
15. Discuss about anthocyanin in detail. [Level:2] [CO3]

16. Define sol and explain any 5 properties along with examples. [Level:4] [CO4]

17. Describe emulsion and emulsifying agents with examples. [Level:4] [CO4]

18. Classify any 5 classification of enzymes with an example each. [Level:4] [CO4]

(Ceiling: 36 Marks)

Part C (Essay questions)

Answer any ***one*** question. The question carries 10 marks.

19. Discuss the classification of monosaccharides and disaccharides in detail. [Level:1] [CO1]

20. Discuss about rancidity, auto-oxidation, hydrolysis, and the role of antioxidants in lipids. [Level:4] [CO2]

(1 × 10 = 10 Marks)

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