

19U161

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Name:

Reg. No.....

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2019

(Regular/Supplementary/Improvement)

(CUCBCSS-UG)

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 an example of 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. Oleic acid is an example of 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. What do you mean by denaturation of protein?
12. What is meant by Iodine value of oils?
13. Draw the structure of Chlorophyll a & b.
14. What is meant by inversion of sugar?
15. What is meal planning?
16. Write about hydrogen bonding in water.
17. Discuss the function of protein in our body.
18. Mention the classification of fat.
19. Discuss about emulsifying agents.
20. What is meant by adsorption chromatography?

21. Write a note on myoglobin.
22. Mention about monosaccharides.

(8 × 2 = 16 Marks)

PART C

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

23. Discuss the Physical and Chemical properties of fat.
24. What is meant by modified starch, and describe its importance?
25. Describe about monosaccharides and their reactions.
26. Explain about pectin and their uses.
27. Write about RDA, factors affecting RDA and principles.
28. Discuss the working of Spectrophotometry.
29. Differentiate between TLC and Gas chromatography.
30. What are the properties of colloids and write their classifications?
31. What are the factors affecting enzyme activity?

(6 × 4 = 24 Marks)

PART D

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

32. Classify CHO with examples and write the reactions of monosaccharides.
33. Mention the properties and occurrence of Chlorophyll and Myoglobin.
34. What is meant by Chromatography and explain the details about HPLC?
35. Write an essay on protein, their classification, structure and physical properties.

(2 × 15 = 30 Marks)
