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B. Sc. (Food Technology)/B.F.S.T (Hons.) (Semester – 2nd)

FOOD CHEMISTRY

Subject Code: BFOTS1204

Paper ID: 21131710

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

Q1. Attempt the following:

- a) Define Food Chemistry.
- b) What are derived lipids? Give examples
- c) What is water activity in terms of food Safety?
- d) What is called entrapped water?
- e) What are modified celluloses?
- f) Draw the structure of glucose and sucrose.
- g) What are food enhancers?
- h) Enlist Fat soluble vitamins.
- i) What is the full form of TQM and ISO?
- j) What is important of egg protein in our diet?

Section – B

(5 marks each)

- Q2. Discuss the role of water activity in extending the shelf life of food products.
- Q3. Distinguish between oils and fats.
- Q4. Enlist the physical properties of lipids and explain any one in detail.
- Q5. Discuss functional properties of proteins.
- Q6. Write a short note on isomerization of carbohydrates with example.

Section – C

(10 marks each)

- Q7. Explain the primary, secondary and tertiary structure of proteins.
- Q8. Write a short note on:-
 - a) Role of packaging in food industry
 - b) Importance of vitamins in human diet
- Q9. Write the principle of flash point, smoke point and fire point of lipid and also discuss the mechanism of auto oxidation reaction of lipids.