



23145816

QP CODE: 23145816

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR/IMPROVEMENT/REAPPEARANCE
EXAMINATIONS, DECEMBER 2023**

First Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS1CRT02 - BASIC FOOD CHEMISTRY

2017 Admission Onwards

3F7D0C22

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Distinguish between free water and bound water.
2. Explain the proximate composition of food.
3. Define anomers with an example.
4. Draw the structure of isomaltose.
5. Discuss on any two tests for reducing sugars.
6. Name and draw the structure of an acidic and basic aminoacid.
7. Define coenzyme.
8. Discuss on allosteric site of enzyme.
9. Define lipolysis.
10. Give the structure of BHT.
11. Explain the classification of food pigments.
12. Distinguish between carotene and xanthophyll.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. Distinguish between starch and cellulose with its structure.
14. Explain enzymatic browning and its method of control.
15. Explain the tertiary and quaternary structure of protein.
16. Discuss on denaturation of protein and agents causing it.
17. Explain the mechanism of enzyme activators.
18. Explain the classification of edible fats and oils.
19. Discuss any five physical properties of lipids.
20. Explain hydrogenation of fat.
21. Discuss on chlorophyll and myoglobin with its effect on processing.

(6×5=30)

Part C

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

22. Explain in detail about the classification of carbohydrates with examples.
23. Explain on the physico-chemical properties of protein.
24. Describe the application of enzymes in food industry.
25. Explain any five chemical properties of fat.

(2×15=30)

