B.Sc DEGREE (CBCS) SPECIAL SUPPLEMENTARY EXAMINATION, JULY 2021

Fifth Semester

B.Sc Food Science & Quality Control Model III

CORE COURSE - FS5CRT15 - FOOD ANALYSIS

2018 Admission Only

BBD1436A

Time: 3 Hours   Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Define attribute sampling

2. Define probability sampling

3. Define homogeneous sample

4. Explain the role of refractometry in measuring food quality

5. Define moisture content of foods

6. Define Reflux distillation in moisture assay

7. Discuss how crucibles can be effectively marked before placing in muffle furnace

8. Explain how starch can be analysed

9. Differentiate between crude and dietry fibre

10. Write down the principle of Biuret method

11. Define vitamins

12. Write down the major biological functions of phosphorous

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Explain the choice of sampling plans

14. Differentiate between analytical and laboratory sample

15. Differentiate between rheology and surface tension

16. Differentiate between freezing point and specific gravity

17. Explain the advantages of wet ashing

18. Explain acid value

19. Explain the principle and procedure for the estimation of vitamin C by dichloroindophenol method

20. Explain the principle and procedure of vitamin D line test

21. Explain the principle and procedure of estimation of iron by redox reaction

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Plan the various sampling plans

23. Write down the problems of sampling

24. Discuss how moisture can be estimated from low moisture foods

25. Explain the gravimetric analysis of calcium

(2×15=30)