BSc DEGREE (CBCS) EXAMINATION, FEBRUARY 2021

Fifth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS5CRT15 - FOOD ANALYSIS

2017 Admission Onwards

3B431598

Time: 3 Hours   Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Differentiate between finate and infinate populatons.

2. Define continous sampling.

3. Write down single sampling plans.

4. Discuss the role of rheology in determining the quality of food.

5. Discuss the characters required for a ideal solvent for reflux distillation.

6. Define ash.

7. Explain how starch can be analysed.

8. Define fibre.

9. Define protein.

10. Define melting point of fats.

11. Write down the major biological functions of Vitamin D.

12. Write down the principle of redox reaction.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Explain the methods of grinding in size reduction considerations.

14. Discuss the major problems in sampling.

15. Explain polarimetry in determining the food quality.

16. Differentiate between freezing point and specific gravity.

17. Explain on forced draft oven.

18. Write down the advantages of wet ashing over dry ashng.

19. Explain the principle and procedure of Carr Price method for the estimation of vitamin A.

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

21. Explain the principle and procedure of estimation of calcium by complexometric titration.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Explain sampling and sampling terminologies along with proximate principles.

23. Write down probability sampling.

24. Explain the method of Karl Fisher Titration.

25. Explain the estimation of phosporous by colorimetry.

(2×15=30)