

B.VOC. DEGREE EXAMINATION, JANUARY 2018**First Semester****Core Course—FOOD CHEMISTRY**

(For B.Voc. Programme in Food Processing Technology)

[2014 Admission onwards]

{Regular/Supplementary}

Time : Three Hours

Maximum : 80 Marks

Part A*Answer all questions.**Each question carries 1 mark.*

Write short notes on :

1. Ascorbic acid.
2. Importance of calcium.
3. Oligosaccharides.
4. Hemicellulose.
5. Sources of fat.
6. Dextrinization.
7. Antioxidants.
8. Vitamin E.
9. Roughage.
10. Importance of low carbohydrate diet.

(10 × 1 = 10 marks)

Part B*Answer any eight questions.**Each question carries 2 marks.*

11. Write about dispersed food systems.
12. Explain rancidity.
13. What is conformation of a protein ?
14. Explain enzymatic browning.

Turn over

15. What is emulsion ?
16. Write about coagulation of proteins.
17. What is winterization ?
18. Write a note on mineral rich food.
19. Write note on vitamin B complex.
20. Write about water chemistry.
21. List out factors that affect vitamin availability in food.
22. Explain importance of pectin.

(8 × 2 = 16 marks)

Part C

Answer any six questions.

Each question carries 4 marks.

23. Explain functional properties of proteins.
24. Write about refining of oils.
25. Explain major factors effecting quality of food.
26. Write about importance of enzymes in food.
27. Explain water activity in food.
28. Mention different types of amino acids.
29. Explain gel formation and degradation of starch.
30. Describe major composition of food.
31. Write a note on classification of minerals.

(6 × 4 = 24 marks)

Part D

Answer any two questions.

Each question carries 15 marks.

32. Write an account on fat soluble and water soluble vitamins.
33. Explain classification, composition and chemical properties of fats and oils.
34. Describe structure and conformation of proteins.
35. Explain classification of carbohydrates.

(2 × 15 = 30 marks)