

QP CODE: 19002347



Reg No :

Name :

M.Sc. DEGREE (C.S.S) EXAMINATION, NOVEMBER 2019

First Semester

Faculty of Science

FOOD TECHNOLOGY AND QUALITY ASSURANCE

Core - FQ010104 - FOOD CHEMISTRY

2019 Admission Onwards

717171E1

Time: 3 Hours

Maximum Weight :30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Justify the statement that water is found to melt and boil at unusually high temperatures
2. Define monosaccharides and give example
3. Explain the reduction reactions of glucose and mannose with sodium amalgam
4. Name and draw the structure of sulphur containing aminoacids
5. Discuss emulsion stability
6. Discuss the role of invertase in candy making
7. Discuss the effect of cis and trans fatty acids on melting point with an example
8. Distinguish between smoke flash and fire points
9. Give the structure of propyl gallate
10. Explain Carr-Price reaction?

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Explain in detail about basic constituents of food
12. Distinguish between reducing and nonreducing sugar





13. Explain Maillard reaction and its importance
14. Explain the ninhydrin reaction of aminoacids and its applications
15. Discuss the viscoelastic dough formation of protein
16. Discuss chemical alteration of proteins at high temperature
17. Explain the reaction along with significance and method of saponification
18. Distinguish between rancidity and reversion

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain the classification of polysaccharides with structures
20. Explain on the physico-chemical properties of protein
21. Explain the chemistry of frying of food in oils
22. Explain the role of Major elements their sources and deficiency diseases

(2×5=10 weightage)

