



QP CODE: 23145313



23145313

Reg No : .....

Name : .....

**M Sc DEGREE (CSS) EXAMINATION, DECEMBER 2023**

**First Semester**

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

**CORE - FQ010104 - FOOD CHEMISTRY**

2019 ADMISSION ONWARDS

15FE4093

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight 1 each.*

1. Define water binding capacity
2. Draw the straight and ring structure of glucose
3. Discuss on any two tests for reducing sugars
4. Discuss on the classification of proteins according to shape
5. Explain the reason behind the addition of sugar should be after the whipping process in foam type dessert products like cakes
6. Discuss the role of protease enzyme in proteins
7. Give the structure of cholesterol
8. Define lipolysis
9. Give the structure of BHA
10. List the nutritional sources of Iron & copper

(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. Explain the disaccharides sucrose maltose and lactose with structure
13. Explain caramelisation with its food applications





14. Discuss on denaturation of protein and agents causing it
15. Explain the protein hydration
16. Explain protein crosslinking
17. Discuss any five physical properties of lipids
18. Explain R M P K values with its significance

(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 the functional properties of protein
21. Explain the refining of fat
22. Explain the members of Vitamin B- Complex and briefly discuss their sources and functions along with their structures

(2×5=10 weightage)

