



QP CODE: 21002028



Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2021

First Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010104 - FOOD CHEMISTRY

2019 ADMISSION ONWARDS

0E8ACFBB

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Discuss the basic components of food.
2. Describe on glycosidic bond.
3. Illustrate the reason for staling of the bread.
4. Explain the ion binding capacity of protein.
5. Distinguish on foamability and foam stability.
6. Explain the reason behind the formation of brown colour in shredded apple.
7. Define derived lipids with example.
8. Define reversion.
9. Explain the synergism in antioxidant activity with examples.
10. Draw the structure of Vitamin K.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Explain how water activity is related to food stability.
12. Discuss on osazone formation in carbohydrate with its importance.
13. Explain caramelisation with its food applications.
14. Explain the biological role of protein.





15. Explain the solubility of protein.
16. Explain protein crosslinking.
17. Discuss any five physical properties of lipids.
18. Explain the reaction along with significance and method of acid value.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain in detail about the classification of carbohydrates with examples.
20. Explain the functional properties of protein.
21. Explain the technology of oil and fat processing.
22. Explain the general causes for losses of vitamins in food.

(2×5=10 weightage)

