

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (Hons.) (Nutrition and Dietetics) (Sem.-2)

FOOD CHEMISTRY

Subject Code : BSND-123-18

M.Code : 77757

Date of Examination : 17-12-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

1. Answer briefly :

- a) What are the main components of foods?
- b) What is water activity?
- c) How peptide bond is formed?
- d) What do you understand by iodine value?
- e) What is invert sugar?
- f) What is the basic structure of amylose and amylopectin?
- g) What do you understand by lipolysis?
- h) What is the basic structure of lecithin?
- i) Enlist water soluble vitamins.
- j) What are flavour enhancers?

SECTION-B

2. Discuss the basic components of food along with examples.
3. Give the mechanism of oxidative rancidity.
4. What are the different types of volatile flavour compounds?
5. Write note on the different fat-soluble vitamins and their sources.
6. Explain maillard reaction of non-enzymatic browning?

SECTION-C

7.
 - a) Write note on the functional properties of proteins.
 - b) What is denaturation of protein? What are the different factors, which lead to the denaturation of protein?
8.
 - a) Discuss the structure of pectic substances.
 - b) What are gums and write their functions in food?
9. Name different types of saturated fatty acids and unsaturated fatty acids? Draw structures of unsaturated fatty acids.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.