

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc. Honours (Food Technology) (Sem.-3)**

# FOOD CHEMISTRY-I

**Subject Code : BSFT-212-21**

**M.Code : 92928**

**Date of Examination : 14-12-22**

**Time : 3 Hrs.**

**Max. Marks : 60**

### INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A contains SIX questions carrying TWO marks each and students has to attempt ALL questions.**
2. **SECTIONS-B consists of FOUR Subsections : Units-I, II, III & IV. Each Subsection contains TWO questions each carrying TWELVE marks each and student has to attempt any ONE question from each Subsection.**

## SECTION-A

1. Define the following :
  - a. Water activity
  - b. Rancidity
  - c. Refining of oil
  - d. Emulsification
  - e. Polysaccharides
  - f. Fat-soluble vitamins.

## SECTION-B

## UNIT-I

2. Explain the concept of water activity with its importance to preserve food products. Also, discuss the sorption isotherm.

3. **Write a short notes on :**

- a. Composition of the food
- b. Types of water present in foods.

**UNIT-II**

- 4. Discuss the different physical and chemical properties of the lipids.
  - a. Write a short note on the properties of the proteins.
  - b. Discuss the different effects of processing on the protein.
- 5. Discuss the difference between monosaccharides, disaccharides, and polysaccharides.

**UNIT-III**

- 6. Write a short note on Effect of different processing on the carbohydrates.
- 7. Discuss in detail the water-soluble vitamins with their importance. Also, discuss the effect of the processing on water-soluble vitamins.

**UNIT-IV**

- 8. Discuss in detail the fat-soluble vitamins with their importance. Also, discuss the effect of the processing on fat-soluble vitamins.
- 9. Write a short note on Chemical reaction of the carbohydrates.

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