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BFTFTCN 201

**II Semester B.Sc. (Food Technology) Degree Examination, September 2022
(NEP-2020) (2021-2022 Batch Onwards)
FOOD CHEMISTRY (DSCC)**

Time : 2 Hours

Max. Marks : 60

Answer **any four** of the following choosing **one full** question from **each** Unit :

(4×15=60)

1. a) Write the dietary requirement of carbohydrates. **3**
- b) Write a detailed note on polysaccharides and its properties. **5**
- c) Briefly explain on physicochemical properties of water, write a note on water as reactant. **7**

OR

2. a) Explain the structure of carbohydrates. **4**
 - b) Explain the properties of glucans and hemicelluloses. **4**
 - c) Briefly explain on inborn errors of carbohydrate metabolism. **7**
3. a) Explain the physical properties of protein. **3**
 - b) Discuss on protein-protein interaction. **5**
 - c) Explain the modified protein and its application in food industry. **7**

OR

4. a) Write a note on meat protein. **4**
- b) Explain the dietary requirements of protein. **4**
- c) Briefly explain on purification of protein. **7**

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- 5. a) Write a note on winterization. **3**
- b) Explain the functions of enzymes. **5**
- c) Explain the metabolic defect associated with lipids. **7**

OR

- 6. a) Explain the refining of crude oil and fats. **4**
 - b) Explain the classification of enzymes. **4**
 - c) Explain the role of various types of enzymes in food processing industry. **7**
- 7. a) Write a note on oil seed protein. **3**
 - b) Explain the functions and sources of folic acid. **5**
 - c) Briefly explain on functions and dietary requirement of food lipid. **7**

OR

- 8. a) Write a note on kwashiorkor. **4**
- b) Explain the properties of glucans and hemicelluloses. **4**
- c) Explain the general functions and dietary sources of fat soluble vitamins. **7**
