

TM2111010TR

Reg. No :

Name :

M. Voc DEGREE (C.S.S.) EXAMINATION, NOVEMBER 2021
[2021 Admissions Regular and 2020 Admissions Improvement & Supplementary]
SEMESTER I - SKILL (FOOD PROCESSING TECHNOLOGY)
VFPT1S01TM20 - FOOD CHEMISTRY AND NUTRITION

Time : 3 Hours

Maximum Weight : 30

Part A

I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

1. Enumerate the physical properties of water
2. Differentiate between prokaryotes and eukaryotes.
3. Describe about disaccharides giving out one example with structure
4. Differentiate between heteropolysaccharides and homopolysaccharides
5. Write a short note on glycogen.
6. Identify the bonds responsible for protein structure.
7. Identify the various functions of protein.
8. List the essential fatty acids
9. Identify the vitamin that is called as sunshine vitamin. Give reason
10. Identify the functional names and sources of (a) Vitamin B12 (b) Vitamin K

Part B

II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

11. Explain the effect of water activity on food stability and storage
12. Explain the structure of water and its properties
13. Explain glycogenolysis.
14. Discuss the chemical properties of carbohydrates
15. Write a short note on factors affecting enzyme activity.
16. Write a note on chemical properties of lipids.
17. Write a short note on Chlorophyll and their stability.
18. Write a note on folic acid and their importance.

Part C

III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

19. Describe the oxidation of acetyl CoA in citric acid cycle
20. Explain the classification of proteins
21. Classify lipids based on their structure
22. Enlist the functions and the deficiency disorders associated with fat soluble vitamins.