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Name		

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024

2024 ADMISSIONS REGULAR

M.VOC FPT SEMESTER I - SKILL

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. State the WLF equation
- 2. Describe hydrophobic interactions in water.
- 3. Define carbohydrates and classify carbohydrates based on the number of carbon atoms.
- 4. Recall dextrinization.
- 5. Write a short note on reaction of monosaccharide with alkali and acids.
- 6. Identify the various functions of protein.
- 7. Recall on enzyme specificity.
- 8. Recall on Rancidity.
- 9. Describe Monascus pigment
- 10. Identify the deficiency disorders associated with vitamin A.

Part R

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

(6x2=12)

- 11. Explain the structure of water and its properties
- 12. Write a note on non-covalent interactions
- 13. Explain glycogenolysis.
- 14. Illustrate the synthesis of glycogen.
- 15. Describe the mechanism of enzyme action
- 16. Write a note on chemical properties of lipids.
- 17. Give a note on the following pigments (a) Anthocyanin (b) Carotenoid
- 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 glycolysis and its energetics.
- 20. Write an account on enzyme classification
- 21. Discuss in detail about synthesis and degradation of fatty acids.
- 22. Write a note on a) Vitamin A b) Vitamin D c) Vitamin K d)Vitamin C