

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024**2024 ADMISSIONS REGULAR****B.VOC FPT SEMESTER I - SKILL****VFPT1S03B23 - Food Chemistry****Time : 3 Hours****Maximum Marks : 80****Part A****I. Answer any Ten questions. Each question carries 2 marks****(10x2=20)**

1. Identify the different types of water in food.
2. Identify the reason behind high melting and boiling point of water.
3. List out different types of dextrins?
4. Define optical isomerism.
5. List out the different levels of organization of structure of protein.
6. Define denaturation of protein.
7. Depict peptide bond with structure.
8. List the functions of fats.
9. Define the term essential fatty acids.
10. List the deficiency disorders associated with Vitamin B and Vitamin C
11. What are the effects on flavours during processing?
12. List out the components of fruit flavours?

Part B**II. Answer any Six questions. Each question carries 5 marks****(6x5=30)**

13. Explain the effect of water activity on food stability and storage
14. Write a note on retrogradation and dextrinization of starch.
15. Illustrate the different ways in which monosaccharides can be depicted.
16. Give a brief note on food enzymes.
17. Explain the changes in protein during processing.
18. explain the following values? a. Acid value b. Iodine value c. Saponification value
19. Write a note on functions and sources of vitamin C.
20. Tabulate the major classes of pigments.
21. Write a short note on fat soluble vitamins.

Part C**III. Answer any Two questions. Each question carries 15 marks****(2x15=30)**

22. Explain in detail about composition of food.
23. Illustrate and explain the structure and properties of starch.
24. "Enzymes play a vital role in sustaining life". Explain about the factors that influence enzyme action.
25. Write a short note on physical, functional and chemical properties of lipids.