

B. Voc. (Food Processing and Preservation)
First Semester
FPP-103: Nutrition and Food Chemistry

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) Define glycolipids. Give its functions
- b) What are coenzymes? Give function and examples
- c) Define browning of food products. What are the associated drawbacks?
- d) What is thermal coagulation?

(4x2)

UNIT - I

II. a) Write a note on glycoproteins.

b) Explain saturated and unsaturated fats.

(2x4)

III. Define carbohydrates and give their classification.

(8)

UNIT - II

IV. a) What are fat soluble vitamins? Discuss different types of fat soluble vitamins with their functions.

b) Discuss urea cycle in detail

(2x4)

V. Describe in detail the various factors affecting enzyme efficiency.

(8)

UNIT - III

VI. Describe in detail oxidative and hydrolytic rancidity.

(8)

VII. Explain the concept of gelatinization. How it is used in food industry.

(8)

UNIT - IV

VIII. Discuss the various changes taking place in milk during heat processing.

(8)

IX. a) Write in detail on structure and composition of egg

b) Briefly discuss

i) Food additives

ii) Wheat gluten proteins

(2x4)

x-x-x