

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: IMSC
BRANCH: FOOD TECHNOLOGY

SEMESTER : III
SESSION : MO/19

SUBJECT: FT201 FOOD CHEMISTRY

TIME: 3 HOURS

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q.1(a) Define nutrition. Describe the main food constituents. [5]
Q.1(b) What is water activity? Describe the different types of water. [5]
- Q.2(a) Define carbohydrate. Describe the analysis of polysaccharides and fibres. [5]
Q.2(b) What is digestion and absorption of carbohydrates in food? Classify the dietary fibre component based on solubility. [5]
- Q.3(a) What do you mean by fats and oils? Describe the composition and properties of fats and oils. [5]
Q.3(b) What is lipid? Classify the lipids. [5]
- Q.4(a) What do you mean by protein-protein interaction? Explain. [5]
Q.4(b) What is the process of denaturation of protein? Classify the proteins. [5]
- Q.5(a) Differentiate between fat soluble and oils water soluble vitamins. Describe the characteristics of common vitamins. [5]
Q.5(b) Define pigment. Describe the major factors which affect the stability of flavours. [5]

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