

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

CLASS: IMSC
BRANCH: FOOD TECH

SEMESTER : III
SESSION : MO/2022

SUBJECT: FT201 FOOD CHEMISTRY

TIME: 3:00 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 sorption behavior. [2]
Q.1(b) Describe the type of water. [3]
Q.1(c) Justify the state "Food is the foundation of the body". [5]
- Q.2(a) Define carbohydrate with their chemical composition. [2]
Q.2(b) Classify the dietary fiber component based on solubility. [3]
Q.2(c) Write the classification of carbohydrates with suitable examples. [5]
- Q.3(a) Define saponification value. [2]
Q.3(b) Compare fats & oils. [3]
Q.3(c) Explain the term lipids along with their functions in the body. [5]
- Q.4(a) Define Peptide bond. [2]
Q.4(b) Explain the term protein denaturation. [3]
Q.4(c) Describe the meaning of protein chemistry with their classification. [5]
- Q.5(a) Write down the chemical name of the following vitamins [2]
i) Vitamin A ii) Vitamin C iii) Vitamin B1 iv) Vitamin B2
Q.5(b) Define flavor, aroma & taste of foods. [3]
Q.5(c) Compare the characteristics of Vitamins & Enzymes. [5]

::::21/11/2022::::E