MODEL QUESTION PAPER

B.SC. FOOD TECHNOLOGY

II - Semester

DSC-2, PAPER-1: Food Chemistry and Biochemistry- II

(Effective from 2020 batch onwards)

Time: Three Hours

PART A

Answer any FIVE from the following Eight questions

1. Describe natural emulsifier
2. Define Dextrinization
3. Expand and explain ETC
4. What is ROS. Explain briefly
5. Describe Rancidity
6. What are Water soluble Vitamins
7. Describe sources of Iron and Calcium
8. Describe Glyconeogenesis

PART B


10. Describe theory of Gel formation

11. Define and classify different types of Foams with examples

12. Write a short notes on:
   a) Non Enzymatic Browning
   b) Gelatinization
   a) Retrogradation

13. Describe in detail about Citric acid Cycle

14. Describe in detail about Glycogenesis

15. Describe in detail about the Natural and synthetic antioxidants

16. Describe synthesis of Even and Odd number fatty acids

17. Describe in detail about the Role of Fat Soluble Vitamins in metabolism

18. Describe Biochemical role of Iodine, Selenium, Zinc and Calcium

Maximum: 75 marks

(5X5=25 MARKS)

(5X10=50 MARKS)