

MODEL QUESTION PAPER

B.SC, FOOD TECHNOLOGY

II - Semester

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

Time: Three Hours

(Effective from 2020 batch onwards)

Maximum:75 marks

(5X5=25 MARKS)

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

ANSWER ALL QUESTIONS

(5X10= 50 MARKS)

9. Define Emulsion. Classify emulsions and explain the functions of emulsifying agents.
(OR)
10. Describe theory of Gel formation
11. Define and classify different types of Foams with examples
(OR)
12. Write a short notes on :
 - a) Non Enzymatic Browning
 - b) Gelatinization
 - a) Retro gradation
13. Describe in detail about Citric acid Cycle
(OR)
14. Describe in detail about Glycogenesis
15. Describe in detail about the Natural and synthetic antioxidants
(OR)
16. Describe synthesis of Even and Odd number fatty acids
17. Describe in detail about the Role of Fat Soluble Vitamins in metabolism
(OR)
18. Describe Blochemical role of Iodine, Selenium, Zinc and Calcium