

P. Pages : 2

Time : Three Hours



AW - 3076

Max. Marks : 80

- Notes : 1. Answer **Three** question From Section "A" and **Three** question from Section "B".
2. Diagrams and Chemicals equations should be given wherever necessary.
3. Illustrate your answer necessary with the help of neat sketches.

SECTION - A

1. What are carbohydrates? Explain the structure of starch. 14

OR

2. Explain the structures of the following. 14

- i) Amylopectin.
- ii) Cellulose.
- iii) Rectins.

3. a) What are lipids? How they are classified? 8

- b) What is rancidity? State the free radical mechanism of oxidative rancidity. 5

OR

4. a) Explain the chemistry of Processing of fats or oils. 8

- b) Draw the structures of:- 5

- i) Butyric acid.
- ii) Oleic acid
- iii) Palmitic acid
- iv) Linolenic acid
- v) Lauric acid.

5. a) Explain the primary and secondary structures of proteins. 8

- b) What do you understand by 'Protein Denaturation'. 5

OR

6. a) What are amino acids? How they are classified? 8

- b) Draw the following structures:- 5

- i) Valine.
- ii) Isoleucine
- iii) Phenylalanine
- iv) Methionine
- v) Tyrosine.

SECTION - B

7. Explain the typical parenchyma cell of Fruits & vegetables. 14

OR

8. Explain the chemical changes of fruit & vegetables on cooking and processing. 14

9. a) Describe the structure of skeletal Muscle of meat. 8

b) What do you mean by 'regor mortis' in meat? 5

OR

10. a) Explain meat cooking methods. 8

b) Draw well labelled structure of hen's egg. 5

11. a) State the effect of heat on milk. 8

b) Give the composition of milk. 5

OR

12. a) Explain the sensory evaluation of foods. 8

b) Explain the term 'Enzymatic browning in foods'. 5
