Roll No. ☐☐☐☐☐☐☐☐☐☐☐☐☐   Total No. of Pages : 02

Total No. of Questions : 18

B.Tech. (Food Technology)   (Sem.–3)

FOOD COMPOSITION AND ANALYSIS

Subject Code : BTFT PCC-213-19

M.Code : 78730

Time : 3 Hrs.   Max. Marks : 60

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Answer briefly :

1) Give the classification of carbohydrates.

2) Discuss the commercial sugar products.

3) Give the nutritional value of fat products.

4) Discuss analysis of fats.

5) Discuss essential Amino acid.

6) Discuss basic structure of protein.

7) Give the classification of water soluble vitamins.

8) Define food enzymes.

9) Give the working principle of spectrophotometer.

10) Measurement of pH.

SECTION-B

11) Define carbohydrates. Discuss the detail of monosaccharide present in food.

12) Discuss the nutritional value of polysaccharides.

13) Differentiate between compounds lipids and derived lipids.

14) How we can check the molecular weight and isoelectric point of protein?

15) Give the procedure for estimation of crude fiber.

SECTION-C

16) Discuss the general properties of carbohydrate and lipids. Discuss the details of qualitative and quantitative analysis of carbohydrate and lipids.

17) How enzymes are different from vitamins and minerals. Give the various factors which effect the enzymes action. Discuss the role of various enzymes in food.

18) Name the instrument used in analyzing food quality. Discuss in detail various microscopic techniques used in food analysis. Discuss the detail of UV spectrophotometer and TLC.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.