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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.