

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2026
(Fourth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FOOD CHEMISTRY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Which of the following is a physical property of food a) Titrable acidity b) Surface tension c) Hydrogen ion concentration d) pH	K1	CO1
	2	Ais a type of colloidal dispersion where solid particles are dispersed in a liquid medium. a) Sol b) Gel c) Emulsion d) Foam	K2	CO1
2	3	Sucrose is chemically classified as a: a) Monosaccharide b) Disaccharide c) Polysaccharide d) Oligosaccharide	K1	CO2
	4	Caramelization is a process involving: a) Protein denaturation b) Non-enzymatic browning of sugars c) Lipid oxidation d) Enzyme activity on starch	K1	CO2
3	5	The structure of triglycerides consists of a) Glycerol and Three fatty acids b) Glucose and Three fatty acids c) Glycerol and Two fatty acids d) Glucose and Two fatty acids	K2	CO3
	6	What is the measure of unsaturation in fats? a) Acid value b) Saponification number c) Iodine number d) Flash point	K1	CO3
4	7	 refers to the ability of protein to act as both acids and bases. a) Denaturation b) Amphoterism c) emulsification d) None of the above	K1	CO4
	8	consist of proteins combined with a non-protein component a) Simple protein b) Derived protein c) Conjugated protein d) Fibrous protein	K1	CO4
5	9	Which is a natural pigment present in yellow and orange vegetables? a) Chlorophyll b) Flavonoids c) Carotenoids d) All the above	K1	CO5
	10	Indicate the widely used flavour enhancer that provides umami taste? a) Glutamtes, b) Inosinates c) Guanylates d) Zinc acetate	K2	CO5

Cont...

SECTION - B (35 MARKS)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the theories of Gel formation.	K2	CO1
	(OR)			
	11.b.	Summarize the physico chemical properties of food.		
2	12.a.	Outline the factors affecting the gelatinization.	K2	CO2
	(OR)			
	12.b.	Classify carbohydrates with example.		
3	13.a.	Analyze hydrogenation and saponification in detail.	K4	CO3
	(OR)			
	13.b.	Examine the functional properties of lipids.		
4	14.a.	Explain the structure of protein.	K3	CO4
	(OR)			
	14.b.	Identify any two physical properties of protein.		
5	15.a.	Explain flavor intensifier in detail.	K4	CO5
	(OR)			
	15.b.	Analyze the difference between natural and artificial colours.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Explain on the following topics 1. Types of water 2. Sorption Phenomena	K2	CO1
2	17	Evaluate the application of carbohydrates in the food industry.	K5	CO2
3	18	Examine the various changes in fat during cooking.	K4	CO3
4	19	Classify proteins and explain the structure of protein in detail.	K2	CO4
5	20	Identify the changes during processing of Pigments.	K3	CO5

Z-Z-Z

END