

Branch – **NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS**

CHEMISTRY OF FOODS

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 Mention the states of water and p^H of water.
- 2 What is nutrient and non nutrient components in foods?
- 3 Define Colloids.
- 4 What is Mayonnaise?
- 5 What is Starch and Glycogen?
- 6 Mention the properties of pectic substances.
- 7 Write the significance of Iodine number and saponification number.
- 8 Give a note on egg proteins.
- 9 What is enzymatic browning?
- 10 Mention the functions of animal proteins.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Explain the effect of individual uniformity and variability on chemical aspects of foods.
OR
b Mention the factors affecting the composition of foods.
- 12 a What are the factors affecting gel formation?
OR
b Write short notes on the significance of egg and dairy foams.
- 13 a Explain the effect of acids and enzymes on starch.
OR
b Write a note on disaccharides with suitable examples and structures.
- 14 a Give any five physical properties of fats.
OR
b Write the nutritional classification of amino acids and proteins of fleshy foods.
- 15 a Write the uses and optimum levels of certified artificial colours.
OR
b Explain non-enzymatic browning reactions and steps for its prevention.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 How moisture content is determined in food? Write a note on hardness of Water.
- 17 Narrate the properties of Colloids.
- 18 Explain the structure, properties and uses of pectic substances.
- 19 Elaborate the classification and denaturation of proteins.
- 20 Discuss on the characteristics and uses of plant pigments and natural flavoring compounds in species and condiments.