

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.	Construct the structure of water.	K3	CO 1
	(OR)			
	11.b.	Analyse the phase transition of water molecules.		
2	12.a.	Interpret about the Resistant starch & modified starch application in food industries.	K4	CO 2
	(OR)			
	12.b.	Explain about the chemistry & food applications of Cyclodextrin & polyols.		
3	13.a.	Distinguish the physical & chemical properties of proteins.	K4	CO 3
	(OR)			
	13.b.	Elaborate the physical & chemical properties of amino acids.		
4	14.a.	Analyse any five characteristics of fats.	K4	CO 4
	(OR)			
	14.b.	Interpret about the hydrogenation & winterization.		
5	15.a.	Examine the aroma compounds present in foods.	K4	CO 5
	(OR)			
	15.b.	Classify pigment & explain its functions in food.		

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	Elaborate about the Intermediate moisture foods.	K6	CO1
2	17	Elaborate on browning reactions.	K6	CO2
3	18	Evaluate the synthesis of amino acids for food fortification.	K5	CO3
4	19	Deduct the chemistry of frying oils & flavour changes in fats & oils.	K5	CO4
5	20	Explain the presence of Anti-Nutritional factors in foods & its prevention.	K5	CO5

Z-Z-Z END