

REV-01
BFST/08/13

**B.Sc. FOOD SCIENCE & TECHNOLOGY
FIRST SEMESTER
FOOD CHEMISTRY
BFST-102**

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 1hr. 30 mins.

Time: 15 mins.

(Objective)

Choose the correct answer from the following:

1. Which sugar is known as "invert sugar"?
 - a. Blood sugar
 - b. Sucrose
 - c. Table sugar
 - d. Both b and c
2. Lignin is an example of:
 - a. Dietary fiber (DF)
 - b. Insoluble DF
 - c. Soluble DF
 - d. Both a and b
3. Maillard reaction is form whensugar reacts with amino acid.
 - a. Sucrose
 - b. Reducing
 - c. Non-reducing
 - d. None of these
4. Which protein is considered important for growing children but not for adults?
 - a. Arginine
 - b. Lysine
 - c. Methionine
 - d. Isoleucine
5. Enzyme responsible for browning reaction is:
 - a. Amylase
 - b. Protease
 - c. Polyphenol oxidase
 - d. Lipase
6. Which microorganisms have the highest a_w activity?
 - a. Yeast
 - b. Mould
 - c. Bacteria
 - d. None of these
7. Ketone does not undergo oxidation due to:
 - a. H atom
 - b. C atom
 - c. R group
 - d. All of these
8. Which amino acid is known for its aromatic in nature?
 - a. Histidine
 - b. Glutamic
 - c. Lysine
 - d. Phenylalanine
9. The pigment which is present in beetroot is:
 - a. Chlorophyll
 - b. Betalain
 - c. Carotene
 - d. Lycopene

2023/22

**SET
A**

Full Marks: 35

Marks: 10

$1 \times 10 = 10$

10. Which type of water is present in fruits and vegetables?
- a. Free water
 - b. Bound water
 - c. Both a and b
 - d. None of these

-- --- --

(Descriptive)

Time : 1 hr. 15 mins.

Marks : 25

[Answer question no.1 & any two (2) from the rest]

- | | |
|---|----------|
| 11. Explain the importance of water activity (a_w) in the shelf stability of foods. | 5 |
| 12. Discuss about the browning reactions involved in foods. | 10 |
| 3. Describe the properties of lipids and explain about the rancidity in foods. | 5+5=10 |
| 4. Explain the role of pigments in foods. | 10 |
| 5. Write a short note on: | 2.5×4=10 |
| a) Properties of carbohydrates | |
| b) Fortification | |
| c) Enzymes involved in foods | |
| d) Sorption Isotherm | |

== *** ==