

QP Code : U24A026

Reg. No :

Name :

ST MARY'S COLLEGE (AUTONOMOUS), THRISSUR-20

**I SEMESTER B A/B Sc /B Com/BBA/BCA/BSW (FYUGP) DEGREE EXAMINATION,
November 2024**

BCH1FM105 : FOOD BIOCHEMISTRY AND QUALITY CONTROL

2024 Admission Onwards

(Credits: 3)

Time : 1.5 Hours

Maximum Marks : 50

Section A

[Answer All. Each question carries 2 Marks] (Ceiling: 16 Marks)

1. Differentiate the enzymatic and non enzymatic browning in foods during storage and processing. [BTL3]
2. Discuss on hemicellulose and pectins in food industry. [BTL1]
3. What are food borne pathogens? Give an example. [BTL1]
4. What is Modified Atmosphere Packaging? [BTL1]
5. What is an emulsion? Give the name of an emulsifying agent. [BTL1]
6. What is the outcome of Millard reaction? [BTL3]
7. Discuss on hydrogenation and winterization. [BTL3]
8. Discuss on microbial hazards in food. [BTL2]
9. Discuss on the effects of pesticides in food. [BTL3]
10. Discuss on lipid oxidation. [BTL3]

Section B

[Answer All. Each question carries 6 Marks] (Ceiling: 24 Marks)

11. What are the functions and sources of Resistant Starches and Dietary Fibres in food ? [BTL4]
12. Discuss on fortification of foods. [BTL4]
13. Discuss various microbiological testing methods in food industry. [BTL4]
14. Different regulatory frameworks in food safety and quality assurance. [BTL4]
15. Discuss on the concept on protein quality. [BTL5]

Turn Over

Section C

[Answer any one. Each question carries 10 Marks] (1x10=10 Marks)

16. Write an essay on different carbohydrates in food industry and their role. [BTL4]

17. Discuss on various food processing techniques. [BTL5]

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