QP Code: U25DRIS014

Reg. No : .....

Name : .....

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

I SEMESTER (FYUGP/FYVP) DEGREE EXAMINATIONS, NOVEMBER 2025

(Regular/Improvement/Supplementary)

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. What is enzymatic browning?
2. What are Stress and Anti-freeze Proteins?
3. What is food fortification?
4. What is pasteurization?
5. What is HACCP?
6. Mention the organoleptic changes in food processing and storage.
7. What are Resistant Starches and Dietary Fibre ?
8. What is antimicrobial resistance?
9. What is smart packaging of food?
10. Differentiate margarine, lard and butter.

Section B

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

11. Define minerals and compare their general sources and roles in food.
12. What are gums and pectic substances? Discuss on the applications of gums and pectic substances in food industry.
13. Discuss on different enzymes in food industry.
14. Disucss on food contamination caused by pesticides, heavy metals and microbial toxine.
15. What is lipid oxidation? How you will analyze lipid oxidation?

Turn Over

Section C

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

16. Write an essay on basic food ingredients in food industry.
17. Discuss on carbohydrate food additives and explain their role in the food industry with examples.

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