ASSIGNMENT SET - I Department of Nutrition

Mugberia Gangadhar Mahavidyalaya



Subject- B.Voc. in Food Processing

Semester-I

Paper Code: BVFPS105T

[FOOD CHEMISTRY]

Answer all the questions

Unit-1

- 1. Define free bound water.
- 2. What is entrapped water?
- 3. What is water activity?
- 4. Distinguish between the reasons of temporary hardness and permanent hardness.
- 5. Write notes on hard water and soft water.
- 6. Explain physical properties of water.
- 7. Write notes on drinking water.
- 8. Write an essay on treatment of domestic water supply.

Unit-2

- 1. Define carbohydrates.
- 2. Write the composition of carbohydrates.

3. Discuss shortly the source and function of carbohydrates.

Unit -3

- 1. What do you mean proteins with a suitable example?
- 2. What is the source and function of protein?
- 3. Briefly discuss the classification of protein.
- 4. Write the difference between essential and non-essential amino acids.
- 5. Define amino acid.
- 6. Discuss briefly changes in protein during processing.

Unit-4

- 1. Write a short note on fat hydrolysis. 4
- 2. Define hydrogenation of fat. 4
- 3. What do you mean emulsion and emulsifier? 3

Unit -5

- 1. Name the compound that is structurally similar to retinol and can be easily converted to vitamin A.
- 2. What are the two rings present in the structure of thiamine?
- 3. What is an important property of vitamins B₁and B₂ which is crucial from the point of view of cooking?
- 4. What is the chemical nature of niacin? Which disease is caused by its deficiency?
- 5. Name two functional groups (present in the structure) of vitamin B_5 .
- 6. How many types of tocopherols are commonly found in nature? Out of these which one is most potent as a vitamin?
- 7. Name the commonest form of vitamin D? How does its structure differ from other members of the group?

- 8. Compare and contrast any two physico-chemical properties of vitamin K₁ and K₂.
- 9. Write down the structure of nicotinamide and L-ascorbic acid.
- 10. Give important physico-chemical properties of Vitamin C.
- 11. Which member of the vitamin K group is synthesized by bacteria? What is its chemical name? How is it structurally different from rest of the members?

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