

ASSIGNMENT SET - III
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 Drinking water.
2. Define mineral water.
3. How will you express hardness?
4. How will you remove temporary hardness?
5. What is the reason for permanent hardness?
6. What are the disadvantages involved in using hard water?
7. Write notes on free bound and entrapped water.
8. Explain temporary hardness and permanent hardness.
9. Write an essay on water quality for food processing.
10. How can a reduced a_w help extend the shelf life of foods?
11. What is hard water? How can you remove temporary hardness of water?

12. Define high moisture, intermediate moisture and low moisture foods in terms of moisture content.

Unit-2

1. Define monosaccharide with a suitable example.
2. Define disaccharide with a suitable example.
3. Define oligosaccharide with a suitable example.
4. Define polysaccharide with a suitable example.

Unit -3

1. Briefly discuss physical and chemical properties of protein.
2. Write a short note on protein denaturation.
3. Write a short note on protein hydrolysis.
4. Define enzyme.
5. What do you mean enzyme specificity?
6. What are the factors effect on enzyme specificity?
7. Write a short note on mechanism of enzyme action.

Unit-4

1. What do you mean saponification value?
2. Define acid value and iodine value.
3. What do you mean smoke point?
4. Define Reichert-Meissl number.
5. Write a short note on Cholesterol and phospholipids.
6. Define polenske value.

Unit -5

1. What is menadione? Is it available in the nature?

2. What are the two related compounds of pyridoxine? How are these different from pyridoxine?
3. Write down the name of the vitamin that contains a metal in the structure.
4. Name a few compounds or conditions which can cause the destruction of vitamin B₁₂.
5. Define minerals.
6. Explain mineral & vitamin content of foods.
7. What is the difference between fat-soluble and water soluble vitamins? Name four fat-soluble vitamins.
8. Indicate the steps involved in the formation of vitamin D.
9. What is the chemical nature of vitamin K? List the physiological functions of the vitamin.
10. What are vitamins? List a few characteristics which all vitamins possess.
11. What are the two active forms of vitamin A? What is their physiological role in the body?

END