



SECOND YEAR B.Voc (Food Processing Technology)
BVO23102: Food Analysis
(Semester III)

Program: B.Voc (Food Processing Technology)
Program Specific: B.Voc (Food Processing Technology)
Course Type: Major
Paper:

Credits: 2
Time: 2 Hours
Max. Marks: 30
SET: A

Instructions to the candidate:

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.
- 3) Draw a well labelled diagram wherever necessary.

SECTION: A

Q1) Answer the following

[5 X 1= 5]

1. Define Ash.
2. Enlist different sensory organs present in human body.
3. What do you mean by Rf value in Chromatography?
4. Define essential amino acids.
5. What do you mean by sampling?

SECTION: B

Q2) Answer the following (Attempt any 5/7)

[5 X 2 =10]

1. Which indicator is used in precipitation titration? Comment on its working.
2. Enlist different types of physical parameter of food products and define density.
3. What do you mean by flavor and aroma?
4. Define adulteration and give any two examples.
5. Define Beer-Lambert's Law and also enlist instruments which work on this law.
6. Explain best before date and expiry date.
7. Comment on random sampling.

SECTION: C

Q3) Answer the following/Write short notes on following (Attempt any 2/4)

[2 X 5 = 10]

1. With the help of diagram explain Spectrophotometer.
2. Explain in detail about centrifuge.
3. Elaborate on Acid-base titration and also give its application in food industry.
4. Write a short note on gravimetric analysis.

SECTION: D

Q4) Answer the following (Attempt any 1/2)

[5 X 1 = 5]

1. What do you mean by proximate analysis? Explain the methods of carbohydrate analysis.
2. Explain importance and use of sensory analysis and comment on any one method of sensory analysis.