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**F.Y.B.Voc (Food Processing Technology)**  
**24BVO111035: Food Biochemistry**  
**(Semester I)**

**Program:** B.Voc (Food Processing Technology)

**Program Specific:** : B.Voc (Food Processing Technology)

**Course Type:**

**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.

**Q1) Attempt ANY FIVE of the following:**

**[5 X 2 = 10]**

- a) Define carbohydrates and give examples of polysaccharide.
- b) What do you mean by smoke point of oil and comment on its importance in food industry?
- c) With the help of examples explain fat soluble vitamin.
- d) Comment on alpha helix structure of protein.
- e) What do mean by hygroscopic nature of sugars?
- f) Give classification of amino acids with the help of examples.
- g) Explain the term fiber.

**Q2) Attempt ANY THREE of the following:**

**[3 X 4 = 12]**

- a) Write a short note on starch.
- b) Give classification of fats and explain any one in detail.
- c) Explain structure of amino acids.
- d) Write a short note on physical properties of fats.
- e) Explain in short chemical properties of carbohydrates.

**Q3) Attempt ANY TWO of the following:**

**[2 X 4 = 08]**

- a) Identify and explain vitamin required for bone and proper absorption of Calcium and Lactose.
- b) What do you mean by biomolecule? Give its classification and explain any one in detail.
- c) Give classification of minerals and explain any one in detail with respect to source, function and deficiency.
- d) Explain Rancidity and hydrogenation of fats.

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