STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 86
(For candidates admitted during the academic year 2016 – 2017 & thereafter)

SUBJECT CODE: 16VF/VM/FA36

B.Voc. DEGREE EXAMINATION, NOVEMBER 2022
FOOD PROCESSING AND QUALITY CONTROL
THIRD SEMESTER

COURSE : MAJOR CORE
PAPER : FOOD ANALYSIS
TIME : 5 HOURS **MAX.MARKS:100**
(Theory: 50 marks + Practical: 50 marks)

SECTION- A

ANSWER ALL QUESTIONS **(20 X 1 = 20)**

I. CHOOSE THE CORRECT ANSWER:

1. Vitamin A is present in
   a) Lemon b) sweet lime c) Spinach d) carrot
2. A solution of 15grams of sucrose in 50 ml is _____percentage w/v
   a) 15 b) 50 c) 5 d) 30
3. Iodine number is a measure of_____fatty acid
   a) Free b) saturated c) unsaturated d) essential
4. The disaccharide containing two molecules of glucose is
   a) Sucrose b) Lactose c) Maltose d) Fructose
5. Casein is a _____
   a) Carbohydrate b) Protein c) Lipid d) Vitamin

II. FILL IN THE BLANKS:

6. Seliwanoffs test is used to detect _____
7. A disaccharide that does not react with Benedicts is _____
8. Hydrolysis of fats by alkalies to form fatty acids and glycerol is called_____
9. Specific gravity of Milk is _____
10. Buffers are used to maintain _____

III. STATE WHETHER TRUE OR FALSE:

11. Stearic acid is an essential fatty acid
12. Biuret test can identify the presence of Peptide bonds
13. Ash content gives a measure of moisture in foods
14. Aspartame is an artificial sweetener
15. Coconut oil has cholesterol

..2

ANSWER THE FOLLOWING IN ONE OR TWO LINES:

16. Sap Value
17. Dietary Fibre
18. Differentiate Casein and Egg albumin
19. Lactometer
20. Normality

SECTION B

ANSWER ANY SIX QUESTIONS: **(6×3=18)**

21. Differentiate Molarity and Normality
22. How is casein extracted from milk?
23. What is the principle behind determining the Iodine Value of oil?
24. What are the parameters that define the quality of cheese?
25. How do you test for arginine?
26. Give a brief classification of fats
27. Explain briefly the analysis of butter
28. What are essential amino acids?
29. Define Water content and its role in food quality.
30. How do you prepare a solution 0.25N sodium hydroxide in 500 mL.(Molecular weight of NaOH is 40)?

SECTION C

ANSWER ANY TWO QUESTIONS: **(2×6=12)**

31. How is acid number of oil estimated in the lab?
32. How are lipids classified?
33. How do you determine moisture content of wheat flour and discuss its significance?
34. Explain Gerber's method of fat estimation.

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