

B.Tech. Fourth Semester (Food, Pulp & Paper, Oil & Paint & Petro Chem.) (CGS)

11014 : Special Technology - I : Food Technology - I : 4 FT 02

P. Pages : 2

AU - 2633

Time : Three Hours



Max. Marks : 80

- Notes :
1. Answer **three** question from Section A and **three** question from Section B.
 2. Diagrams and chemical equations should be given wherever necessary.
 3. Illustrate your answer necessary with the help of neat sketches.

SECTION - A

1. Explain the structure of water and ice molecule. What is water activity? **14**

OR

2. What are carbohydrates? How these are classified? **14**

3. a) What is rancidity? How to prevent this? **8**

- b) How lipids are classified? Give examples. **5**

OR

4. a) Explain the steps in the chemistry of oil seed processing. **8**

- b) Describe. **5**

i) Polymorphism.

ii) Winterization.

5. a) Explain the Tertiary and Quaternary structure of the protein molecule. **8**

- b) Explain the industrial significance of protein denaturation. **5**

OR

6. a) What are amino acids? How these are classified? **8**

- b) Draw the chemical structures of. **5**

i) Leucine.

ii) Isoleucine.

iii) Tryptophan.

iv) Glycine.

v) Tyrosine.

SECTION – B

7. Explain the structure of typical cell of fruit & vegetables. **14**

OR

8. Explain the changes during cooking of fruit & vegetables. **14**

9. a) Explain the structure of skeletal muscle of meat. **8**

- b) Explain Important parts of hen's egg. **5**

OR

10. a) Explain dry heat methods of meat cooking. **8**

- b) State about. **5**

i) Ageing of meat.

ii) Curing of meat.

11. a) State the chemistry of butter & Ghee. **8**

- b) Give the effect of heat on milk. **5**

OR

12. a) Explain in term sensory evaluation of foods. **8**

- b) State about. **5**

i) Food Texture.

ii) Non Nutritive sweeteners.

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