20100132

QP CODE: 20100132

Reg No : .....

Name : .....

BSc DEGREE (CBCS) EXAMINATION, FEBRUARY 2020

Fifth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS5CRT15 - FOOD ANALYSIS

2017 Admission Onwards

C9EA7D1A

Time: 3 Hours Maximum Marks :80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define restricted sampling.
2. Write down double sampling plans.
3. Define general size reduction considerations.
4. Discuss the role of rheology in determining the quality of food.
5. Explain the principle of Karl Fisher titration.
6. Discuss the importance of wet ashing in food analysis.
7. Explain how starch can be analysed.
8. Differentiate between crude and dietry fibre.
9. Write down the principle of ninhydrin method.
10. Define smoke flah fire point.
11. Write down the major bological functions of vitamin C.
12. Define oxidation.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Differentiate between homogenous and hetrogenous populations.
14. Differentiate between attribute and acceptance sampling.
15. Explain polarimetry in determining the food quality.
16. Explain on specifc gravity measurement using pycnometer.
17. Explain on sample collection and handling for moisture analysis.
18. Discuss what are the advantages of dry ashing.
19. Write down the extraction methods for vitamin analysis.
20. Explain the principle and procedure of vitamin D line test.
21. Explain the principle and procedure for the estimation of phosphorous by colorimetry.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the different types of sampling.
23. Write down the problems of sampling.
24. Discuss the method for the determination of moisture in spices.
25. Explain the gravimetric analysis of calcium.

(2×15=30)