



'समानो मन्त्रः समितिः समानी'

**UNIVERSITY OF NORTH BENGAL**  
B.Sc. Honours 3rd Semester Examination, 2023

**GE2-P1-FOOD TECHNOLOGY**

Time Allotted: 2 Hours

Full Marks: 40

*The figures in the margin indicate full marks.*

1. Answer any **five** questions: 1×5 = 5
  - (a) Give an example of a disaccharide.
  - (b) What do you mean by isomerism?
  - (c) Define a peptide bond.
  - (d) What are the functional groups present in amino acid?
  - (e) What is a starter culture?
  - (f) Who discovered canning?
  - (g) Name a food borne pathogen.
  - (h) What do you mean by storage Carbohydrate?
  
2. Answer any **three** questions: 5×3 = 15
  - (a) What do you mean by Zwitterion? What is isoelectric point of an amino acid? 2+2+1  
Name two essential amino acids.
  - (b) What do you mean by the term mutarotation? What are the compounds obtained 2+2+1  
on hydrolysis of lactose and sucrose? Name one storage polysaccharide.
  - (c) Discuss on the term rancidity.
  - (d) Write a note on food preservation by using chemicals.
  - (e) Write a note on spoilage of meat.
  
3. Answer any **two** questions: 10×2 = 20
  - (a) Define proteins. What are the various functions of proteins? How are proteins 1+2+2+2+3  
classified? What are the various bonds that are present in proteins? Discuss in short on denaturation of proteins.
  - (b) What are lipids? How do you classify lipids? What do you mean by 1+4+3+2  
saponification? What is iodine value?
  - (c) Discuss on the microbiological techniques applied in food industry.
  - (d) Write short notes on: 5+5
    - (i) Spoilage of milk
    - (ii) Historical developments in the field of food technology.

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