



'সমানো মন্ত্র: সমিতি: সমানী'

UNIVERSITY OF NORTH BENGAL

B.Sc. Honours 3rd Semester Examination, 2021

GE2-P1-FOOD TECHNOLOGY

**CHEMISTRY, FUNDAMENTALS OF NUTRITION AND MICROBIOLOGY IN
FOOD TECHNOLOGY**

Time Allotted: 2 Hours

Full Marks: 40

The figures in the margin indicate full marks.

1. Answer any **five** questions from the following: 1×5 = 5
- (a) Name the monomer of starch.
 - (b) Give an example of neutral amino acid.
 - (c) Give an example of saturated fatty acid.
 - (d) Which vitamin helps in blood clotting?
 - (e) Define starter culture.
 - (f) Name a pathogenic bacteria that occurs in foods.
 - (g) What is CFU/ml?
 - (h) Define pasteurization.
2. Answer any **three** questions from the following: 5×3 = 15
- (a) Draw all the structures of glucose. 5
 - (b) Write a note on the classification of proteins. 5
 - (c) What do you mean by denaturation of proteins? What is saponification? What is saponification number? 2+2+1
 - (d) Write a short note on the microbiological techniques used in the food industry. 5
 - (e) Explain food preservation by the use of chemicals. 5
3. Answer any **two** questions from the following: 10×2 = 20
- (a) What are disaccharides? Give examples. What do you mean by storage carbohydrate? Give examples. Write a note on rancidity. (2+1)
+(2+1)+4
 - (b) Write a note on the structure of protein. What are vitamins and what role do they play? What do you mean by macro minerals? Give examples. 4+(2+1)
+(2+1)
 - (c) Define food spoilage. How does the spoilage of milk take place? 2+8
 - (d) Explain briefly the historical developments in Food microbiology? 10

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