



SNS COLLEGE OF TECHNOLOGY

(An Autonomous Institution)

Approved by AICTE, New Delhi, Affiliated to Anna University, Chennai

Accredited by NAAC-UGC with 'A++' Grade (Cycle III) &

Accredited by NBA (B.E - CSE, EEE, ECE, Mech & B.Tech.IT)

COIMBATORE-641 035, TAMIL NADU



DEPARTMENT OF FOOD TECHNOLOGY

23FTT204- BIOCHEMISTRY & NUTRITION

DESCRIPTIVE TYPE

UNIT-I

- 1.Elaborate Carbohydrate with types and structure
- 2.Explain about the properties of Monosaccharides
- 3.Recall the concept of SAR
- 4.Explain in detail about the source of Dietary fiber along with classification and beneficial effect to human body
- 5.Explain the food source of Dietary fiber and RAD recommendation on daily intake
- 6.Elaborate oligosaccharides and properties of oligosaccharides
- 7.Elaborate Polysaccharides with any two example
- 8.Explain the Starch molecules along with Amylose and Amylopectin
- 9.Explain about the Properties and structure of Guma and Seaweeds
- 10.Classify simple sugars and structure

UNIT-II

- 1.Classify the types of lipids in detail
- 2.Elaborate the types Fatty acids in detail
- 3.Explain in detail about Physical properties of Fat
- 4.Explain in detail about Chemical properties of Fat
- 5.Explain rancidity with types
- 6.Expalin about Structural variation of Saturated and Unsaturated Fatty acids
- 7.Explain about Shortening fat power and smoke point

UNIT-III

- 1.Explain in detail about the classification of Amino acids in detail
- 2.Explain the classification of protein in detail
- 3.Recall the structure of protein
- 4.Explain the properties of protein in detail
- 5.Explain the process of denaturation in protein
- 6.Explain the structure of amino acids
- 7.Illustrate the steps of protein formation in body

UNIT-IV

- 1.Explain DNA and its structure in detail
- 2.Elaborate the metabolism of DNA
- 3.Classify vitamins and recall the function & food source
- 4.Classify Minerals and explain it in detail
- 5.Explain the metabolism of Vitamins
- 6.Explain about the metabolism of Minerals
7. Explain fat soluble vitamins with food source and function
8. Explain water soluble vitamins with food source and function

UNIT-V

- 1.Explain the classification of enzymes in detail
- 2.Explain the enzyme kinetics
- 3.Brief out the details on structure of Enzyme
- 4.Elborate the process of Immobilization
- 5.Explain the factors affecting enzyme action
- 6.List out application of enzyme and its immobilization effect on food industry