



# SNS COLLEGE OF TECHNOLOGY

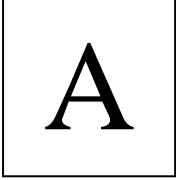
(An Autonomous Institution)

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



Reg. No:

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**B.E/B.Tech- Internal Assessment – I**  
**Academic Year 2024-2025 (ODD Semester)**

**Third Semester**

**Food Technology**

**23FTT204 – Biochemistry and Nutrition**

**Time: 1<sup>1/2</sup> Hours**

**Maximum Marks: 50**

**Answer All Questions**

		CO	Blooms
1.	Explain Solubility	CO1	UND
2.	Explain Sugar alcohols	CO1	UND
3.	List out the application of Oligosaccharides	CO1	APP
4.	Define Fatty acids	CO2	REM
5.	List out the application of Food Lipids	CO2	APP

**PART – B (2\*13=26 Marks) & (1\*14=14 Marks)**

			CO	Blooms
6.	(a) As a food nutritionist, discuss with your client about the raw material to cure bowel issues in their new product development.	13	CO1	APP
	(OR)			
	(b) Classify Oligosaccharides	13	CO1	ANA
7.	(a) Classify the types of Fatty acids and Lipids	13	CO2	UND
	(OR)			
	(b) Recall the characteristics of oil based on its physical features.	13	CO2	REM
8.	(a) As a dietician, brief the role of carbohydrates in human health along with classification and properties that can help in maintaining the properties of food	14	CO1	APP
	(OR)			
	(b) Analyze the structure of Amylose and Amylopectin along with properties of Pectin and Seaweeds.	14	CO1	ANA

**Bloom's Taxonomy:**

**REM** – Remember    **UND** – Understand    **APP**– Apply    **ANA**– Analyze    **EVA** - Evaluate

**CRT** - Create



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## B

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**Academic Year 2024-2025 (ODD Semester)**

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**23FTT204 – Biochemistry and Nutrition**

**Time: 1<sup>1/2</sup> Hours**

**Maximum Marks: 50**

**Answer All Questions**

		<b>CO</b>	<b>Blooms</b>
1.	Explain Humectant properties in food	CO1	<b>UND</b>
2.	Explain Dextrose Equivalent	CO1	<b>UND</b>
3.	List out the application of Cellulose	CO1	<b>APP</b>
4.	Define Lipids	CO2	<b>REM</b>
5.	Classify the Physical properties of oil	CO2	<b>ANA</b>

**PART – B (2\*13=26 Marks) & (1\*14=14 Marks)**

			<b>CO</b>	<b>Blooms</b>
6.	(a) Classify Polysaccharides	13	CO1	<b>APP</b>
	(OR)			
	(b) Analyze the properties and structure of Pectin, gums and seaweeds	13	CO1	<b>ANA</b>
7.	(a) Classify the types of Fatty acids and Lipids	13	CO2	<b>UND</b>
	(OR)			
	(b) Recall the concepts of crystal formation, polymorphism, melting point and plasticity of oils	13	CO2	<b>REM</b>
8.	(a) As a food nutritionist, discuss with your client about the raw material to cure bowel issues in their new product development.	14	CO1	<b>APP</b>
	(OR)			
	(b) Analyze the structure of Amylose and Amylopectin along with properties of Gums and Cellulose.	14	CO1	<b>ANA</b>

**Bloom's Taxonomy:**

**REM** – Remember    **UND** – Understand    **APP**– Apply    **ANA**– Analyze **EVA** - Evaluate

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