



SNS COLLEGE OF TECHNOLOGY

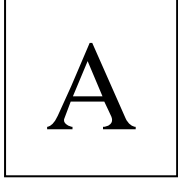
(An Autonomous Institution)

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 – II
Academic Year 2024-2025 (ODD Semester)

Third Semester

Food Technology

23FTT204 – Biochemistry and Nutrition

Time: 1^{1/2} Hours

Maximum Marks: 50

Answer All Questions

		CO	Blooms
1.	Differentiate Hydrophobic and Hydrophilic Compounds	CO2	ANA
2.	Explain Polymorphism	CO2	UND
3.	Analyses and Compare Animal Protein and Plant Protein	CO3	ANA
4.	Classify Protein based on Structure	CO3	UND
5.	List out the application of Protein	CO3	APP

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

			CO	Blooms
6.	(a) Explain in detail about the Physical properties of Tri glycerol	13	CO2	UND
	(OR)			
	(b) Elucidate the Chemical properties of Tri glycerol	13	CO2	REM
7.	(a) Classify and analyses the structure of Protein in detail	13	CO3	ANA
	(OR)			
	(b) Functions of Properties of protein in food system	13	CO3	APP
8.	(a) Evaluate the properties of Fat	14	CO2	APP
	(OR)			
	(b) Evaluate the properties of Protein	14	CO3	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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Time: 1^{1/2} Hours

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Answer All Questions

		CO	Blooms
1.	Differentiate Hydrophobic and Hydrophilic Compounds	CO2	ANA
2.	Explain Plasticity	CO2	UND
3.	List out the application of Chemical Constant	CO2	APP
4.	Define Protein	CO3	REM
5.	Classify the structure of protein	CO3	ANA

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

			CO	Blooms
6.	(a) Explain in detail (i) Crystal Formation, (ii) Shortening power of fats, (iii) Smoke Point, (iv) Melting point (OR)	13	CO2	UND
	(b) Elucidate the Chemical properties of Tri glycerol	13	CO2	REM
7.	(a) Classify the types of Protein and Food Sources (OR)	13	CO3	ANA
	(b) Classify the types of Amino acids and Food Sources	13	CO3	ANA
8.	(a) Evaluate the properties of Fat (OR)	14	CO2	APP
	(b) Application of properties such as: Solubility, Denaturation, Gel formation and Foam formation in food system	14	CO3	ANA

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