

Printing Page(s) : 1

Paper Code : DPM-101

Roll No.

PGDFSQM-1

1st Year Examination, Academic Batch 2017-18

Food Fundamental & Chemistry

Time : 3 Hours]

[Max. Marks : 100

*Note. Attempt any **Five** questions. All questions carry equal marks.*

Q.1 (A) Sampling Plan is very important in sampling, why?
(B) Mention the purposes that are served by a sampling plan?

Q.2 What is the importance of sample collection in analysis of Food Products?

Q.3 (A) What is probability sampling?
(B) Mention some basic requirements of food sampling methods?

Q.4 How much quantity of sample is required for the following items?
Root and bulb vegetables, cereal grains, poultry eggs, liquid milk, liquid products.

Q.5 What are fat constant? Which nutrients are required in our body and what are their functions? What is Primary and Secondary processing in Cereals?

Q.6 Define Chromatography technique? Explain the function of Gas Chromatography?

Q.7 Define sorption isotherms of water. In how many regions it is divided depending in the state of water present in the food? Explain these regions.

Q.8 Define protein. How are enzyme utilized in food industry?
Explain lipids with its classification.