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School of Biomedical Science
Master of Science in Clinical Nutrition and Dietetics
Semester End Examination - Nov 2023

Duration : 180 Minutes
Max Marks : 100

Sem III - MBACNT3003 - Food Analysis

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

- 1) Tell the principle of moisture estimation? K1 (2)
- 2) Explain the types of detectors for GC. K2 (4)
- 3) Outline the characteristic features of HPLC. K2 (6)
- 4) Construct the schematic diagram of UV-visible Spectroscopy. K3 (9)
- 5) Discuss gel electrophoresis. K3 (9)
- 6) Interpret the instruments for measuring rheological properties. K5 (10)
- 7) Conclude Paper electrophoresis. K4 (12)
- 8) Conclude UV- Visible Spectroscopy. K5 (15)
- 9) Assess the advantages and limitations of following methods: IR absorption, Microwave absorption and Vacuum oven drying. K5 (15)
- 10) Elaborate the precautions to be followed while preparing a sample for analysis. K6 (18)