

ROLL NO-

B.Tech.
2018
4th Sem

B.TECH FOOD TECHNOLOGY

IV Semester Examination 2018

Course Code- BFTC-404

Course Title – Techniques in Food Analysis II

TIME: 3 hours

Max. Marks: 70

Note: 1. It is compulsory to answer all the questions of Section-A.

2. Answer any four questions in Section- B.

Section-A (5*6=30)

- Q1. (a) What do you understand by Image Analysis? (2M)
(a) Expand ELISA, PCR, MALDI. (2M)
(b) What do you understand by Accuracy & Precision? (2M)
- Q2. (a) What is Endothermic peak (2M)
(b) Define Glass Transition. (2M)
(c) Goniometer. (2M)
- Q3. (a) What is Brownian Motion? (2M)
(b) Circular Dichroism. (4M)
- Q4. (a) Discuss Rayleigh and Stokes lines (3M)
(c) Discuss XRD technique. (3M)
- Q5. (a) Explain NMR technique. (3M)
(b) Electron capture detector. (3M)

Section- B (4*10=40)

- Q1. Discuss the working of Differential Scanning Calorimetry. (10M)
- Q2. Discuss MALDI, ESI and EI? (10M)
- Q3. Discuss Flame ionization and conductivity detectors. (10M)
- Q4. Write short notes on the following (any 3): (10M)
(a) Biosensors
(b) PCR
(c) UV-Vis Spectroscopy
(d) Fluorescence Spectroscopy
- Q5. Write a note on FTIR and Raman Spectroscopy. (10M)
- Q6. Discuss the working of MS. (10M)