



Avinashilingam Institute for Home Science and Higher Education for Women

(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)

Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B

Coimbatore - 641 043, Tamil Nadu, India

Master's Degree Examination – June / July 2021

II Semester

Class : I PG

Time : 3 Hours

Major : Food Service and Nutrition

Max. Marks: 100

20MFNC10 Analytical Instrumentation for Foods

PART A

10 x 1 = 10

Choose the Correct Answer

- Beer Lambert law gives the relation between ----- CO1K1
 - Reflected radiation and concentration
 - Scattered radiation and concentration
 - Energy absorption and concentration
 - Energy absorption and reflected radiation
- Atomic absorption spectroscopy is used for the analysis of----- CO1K1
 - Metals
 - simple mixtures
 - sugars
 - complex mixtures
- Chromatography is the physical method that is used to separate and analyse----- CO2K2
 - Simple mixtures
 - complex mixtures
 - viscous mixtures
 - free fatty acids
- Gas – solid is being used for the separation of----- CO2K3
 - Thermally stable organic components
 - Volatile organic components
 - Thermally stable inorganic components
 - Low molecular weight gaseous species
- The emission of light by a substance that has absorbed light in the form of luminescence is known as----- CO3K2
 - Fluorescence
 - phosphorescence
 - photochemical reaction
 - absorbance
- In which technique separates charged particles using electric field? CO3K1
 - Chromatography
 - mass spectrometry
 - electrophoresis
 - fluorimetry
- In which is a fluorescent substance in liquid scintillation counter? CO4K2
 - Solvent
 - solute
 - crystal
 - reagent
- Which is radioactive? CO4K4
 - Hydrogen sulphide
 - vimentin
 - tritium
 - deuterium
- The property of fluid that describes its internal resistance is known as----- CO5K2
 - Viscosity
 - friction
 - resistance
 - internal energy
- Differential scanning calorimetry (DSC) is used to measure ----- CO5K2
 - Electrical conductivity
 - impact energy
 - thermal expansion
 - specific heat

Part B

5 x 6 = 30

Answer ALL questions

Each answer should not exceed 400 words or two pages

- 11.a. Describe the principle and applications of UV – VIS spectrophotometer. CO1K3
(or)
11.b. Explain the criteria for selecting a spectrophotometric technique. CO1K3
- 12.a. Discuss the application of HPLC. CO2K3
(or)
12.b. Describe the instrumentation and sampling techniques of ‘Thin layer chromatography’. CO2K3
- 13.a. Outline the theory of fluorescence. CO3K3
(or)
13.b. Explain the application of fluorescence in food systems. CO3K3
- 14.a. Discuss the uses and applications of gas scintillation. CO4K3
(or)
14.b. Explain Atomic Force Microscopy (AFM). CO4K4
- 15.a. How are components of food texture measured? CO5K4
(or)
15.b. Explain the application of FTIR. CO5K4

Part C

5 x 12 = 60

Answer ALL questions

Each answer should not exceed 800 words or four pages

- 16.a. Derive Lambert -Beer’s law. CO1K4
(or)
16.b. Explain the principle, procedure and applications of atomic absorption spectroscopy. CO1K4
- 17a. Classify chromatography and compare absorption and partition chromatography. CO2K3
(or)
17.b. Discuss the technique and applications of GC – MS. CO2K4
- 18.a. Distinguish between paper and agar electrophoresis. CO3K4
(or)
18.b. Explain the instrumentation in flame photometry. CO3K3
- 19.a. Elaborate the types and applications of radioactive isotopes. CO4K4
(or)
19.b. Compare and Contrast the techniques of SEM and TEM. CO4K4
- 20.a. Describe the analysis for Rheological properties of food. CO5K4
(or)
20.b. Discuss the principle, instrumentation and application of Differential Scanning calorimetry. CO5K4
