Course Title: Food Chemistry & MNA

Date: 20/04/2017 No. of Questions: (5) **Time: 1hours** 

**Using Calculator (No)** 

## **University of Palestine**



2<sup>nd</sup> Midterm Exam 2016/2017 **Total Grade:** 

**Instructor Name: Dr Mohammed Srour** Student No.: \_

**Student Name:** \_ **College Name: Pharmacy** 

Dep. / Specialist: Health & Nutrition

Using Dictionary (No)

Ou	estion	One:
Vu		OH.

A) Put (T) in front of correct and Put (F) in front of wrong one, and <u>correct the false answers</u> .
1) During gelatinization, water is absorbed and as a result, the starch granule swells reversibly
to several times of its size ( )
2) Above 55 C, alpha starch is stable & doesn't change to beta starch and hence bread stored at
this temperature, will not stale ( )
3) Gums are widely used in the food industry as gelling, stabilizing, & suspending agents ( )
4) Xanthan gum is mainly considered to be gelling & used for the control of viscosity ( )
5) The water content of honey should be less than 2 $\%$ ( )
B) Describe in detailed gelatinization stages.

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**Using Dictionary (No)** 

### **Question Two:**

## A) Multiple choice questions

- 1) In food processing some quality defects (problems) may occurs due to retrogradation, excepts:
- A. Bread staling
- B. Loss of viscosity & precipitation in soups & sauces
- C. Deceased storage stability
- D. Taste enhancement
- 2) Bread flour supplemented with locust bean gum produces dough with...
- A. Constant properties
- B. Enhanced water binding capacities
- $\mathbf{C.} \mathbf{A} + \mathbf{B}$
- D. Non of above
- 3) Starches have an enormous number of food uses, including the following...., except:
- A. Bindings
- **B.** Foam strengthening
- C. Colorant
- D. Stabilizing and texturizing
- 4) Sugars are added to canned vegetables to.....
- A. Maintain firmness
- B. Minimize oxidation.
- $\mathbf{C.} \mathbf{A} + \mathbf{B}$
- D. Non of above
- 5) Insoluble fiber possess water attracting properties that help to....., except:
- A. Increase bulk
- B. Soften stoll
- C. Causing constipation
- D. Shorten transit time

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Using Dictionary (No)

B) Why sometimes we make modification on native starch?	Why sometimes we make modification on native starch?	
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Question Three:		
Question Tiffee.		
A) Describe the health benefits of dietary fiber?		
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B) Shortly, mention three of the functional properties of carbohydrates in foods.		
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Course Title: Food Chemistry& MNA

Date: 20/04/2017 No. of Questions: (5)

**Time: 1hours** 

Using Calculator (No)

## **University of Palestine**



2<sup>nd</sup> Midterm Exam 2016/2017 Total Grade: Instructor Name: Dr Mohammed Srour Student No.: \_\_\_\_\_\_
Student Name: \_\_\_\_\_
College Name: Pharmacy
Dep. / Specialist: Health & Nutrition

Using Dictionary (No)

<b>Question F</b>	our:
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## A) Define the following:

- Bread staling
- Starch dextrinization
- Dietary fibers
- Gums
- Honey

Course Title: Food Chemistry& MNA

Date: 20/04/2017 No. of Questions: ( 5 )

Time: 1hours

**Using Calculator (No)** 

# **University of Palestine**



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Instructor Name: Dr Mohammed Sroui
Student No.:
Student Name:
College Name: Pharmacy
Den. / Specialist: Health & Nutrition

Dep. / Specialist: Health Using Dictionary (No)

B) Describe the stage of changing of nectar into honey proceeds in the cell.	
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Course Title: Food Chemistry & MNA

Date: 20/04/2017 No. of Questions: (5)

Time: 1hours

**Using Calculator (No)** 

## **University of Palestine**



2<sup>nd</sup> Midterm Exam 2016/2017 Total Grade:

<b>Instructor Nam</b>	e: Dr Mohammed Srour
Student No.: _	
<b>Student Name:</b>	

**College Name: Pharmacy** 

Dep. / Specialist: Health & Nutrition

Using Dictionary (No)

## **Question Five:**

### Match between column A and B

	Column A	Column B
1	Alginate	Are complex reactions which occur when foods are processed.
2	Browning reactions	Enzyme from yeast, changes the simple sugars into ethanol & CO2.
3	Cellulose	Extracted from the seed of the Carob tree and must be heated to 75 - 85 C for complete hydration & viscosity development
4	Dextrins	Form sticky solutions in water, when hydrolyzed yield maltose and finally glucose
5	Locust bean gum	Is a microbial polysaccharide
6	Pectin	It is a homopolymer of glucose like starch, except the linkages joining the glucose units are beta 1-4 rather than alpha 1-4
7	Xanthan gum	It is an algal polysaccharide and produced by brown seaweeds
8	Zymase	It is found in fruits and vegetable and mainly prepared from waste citrus peel & apple skin

**End of Questions** 

Good Luck