1.Explain the classification of foods

2.The composition of meat and milk protein

3.Classification and nomenclature of enzymes

4.Unsaturated fatty acids and their importance

5.What is humidity?

6.Important Departmental Areas of 7.Food Chemistry

8.What are the consequences of protein deficiency and how to find a solution?

9.Structure and composition of lipids

10.Functional properties of polysaccharides

11.What types of proteins do you know?

12.Non-replaceable amino acids and their role in the functioning of the body.

13.Tasks of food chemistry and its role in human nutrition.

14.General description of acids in food products

15.Physiological importance of carbohydrates

16.Legume grain proteins.

17.Understanding of nutrients, alimentary and non-alimentary substances.

18.Digestible and non-digestible carbohydrates

19.General description of enzymes

20.Explain how proteins are important to life.

21.What is the difference between plant and animal protein?

22.Tasks of food chemistry and its role in human nutrition.

23.Micronutrients and their importance

24.Starch structure and properties

25.What is biuret reagent used for?

26.What changes do proteins undergo during technological processes?