

(6 pages)

Reg. No. :

**Code No. : 30291 E Sub. Code : JSCH 3 B/
SSCH 3 B**

B.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2020.

Third Semester

Chemistry — Main

Skill Based Subject — FOOD CHEMISTRY

(For those who joined in July 2016 onwards)

Time : Three hours

Maximum : 75 marks

PART A — ($10 \times 1 = 10$ marks)

Answer ALL questions.

Choose the correct answer :

1. Which of the following is a disaccharide?
(a) Glucose (b) Sucrose
(c) Fructose (d) Stachyose
2. Which of the following is a fat soluble vitamin?
(a) A (b) B
(c) C (d) None

3. Natural food colourant is
- (a) Diazodye
 - (b) Triphenyl methane dye
 - (c) β -carotene
 - (d) None
4. Sodium benzoate is a _____ for pickles.
- (a) Colourant
 - (b) Preservative
 - (c) Flavour
 - (d) None
5. The adulterant mixed with rava is
- (a) iron filings
 - (b) sand
 - (c) chalk powder
 - (d) none
6. The prevention of food adulteration came into force in
- (a) 1955
 - (b) 1964
 - (c) 1944
 - (d) None
7. The expansion of FDA is
- (a) Food and Diet Administration Agency
 - (b) Food and Drug Administration Agency
 - (c) Food and Dust Administration Agency
 - (d) None

8. According to WHO the allowed limit of E.Coli in drinking water is
- (a) 0.5/100 ml (b) 0/100 ml
- (c) 10/100 ml (d) 5/100 ml
9. The colour obtained when starch is added to iodine solution is
- (a) green (b) blue
- (c) red (d) orange
10. Total protein = _____ \times weight of nitrogen.
- (a) 6.0 (b) 6.25
- (c) 0.9 (d) 0.95

PART B — ($5 \times 5 = 25$ marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Write a note on minerals.

Or

- (b) Write a note on oils and fats.

12. (a) Explain food preservation of radiation.

Or

(b) Explain food preservation by low temperature (cold).

13. (a) How will you test the presence of adulterants in the following :

(i) Honey

(ii) Turmeric powder

(iii) Pepper.

Or

(b) What are the adulterants mixed with the following food stuffs?

(i) Asafotida

(ii) Rava

(iii) Mustard.

14. (a) Explain 'Agmark' standard for ensuring quality of products.

Or

(b) Explain about prevention of food adulteration Act.

15. (a) How is the fat in food stuff determined?

Or

- (b) What is RM value? Mention the determination of RM value of some edible oils.

PART C — ($5 \times 8 = 40$ marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) What is calorific value of food stuffs? What is its significance? Write down the calorific value of any four food items in 100 g portion.

Or

- (b) Explain the classification, sources and functions of vitamins.

17. (a) Write a note on natural and artificial food colourants.

Or

- (b) Write notes on :

- (i) flavours
- (ii) sweetners
- (iii) emulsifiers.

18. (a) Explain food poisoning and prevention.

Or

(b) Write notes on food laboratories.

19. (a) Explain :

(i) WHO standards

(ii) ISI specification.

Or

(b) Write notes on packing of foods.

20. (a) Explain the analysis of starch.

Or

(b) Explain the determination of protein.
