

(6 pages)

Reg. No. :

Code No. : 40294 E Sub. Code : JNCH 3 A/
SNCH 3 A

U.G. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2019.

Third Semester

Chemistry

Non Major Elective — FOOD CHEMISTRY

(For those who joined in July 2016 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. A mineral that the body needs to work properly is
(a) Calcium (b) Silver
(c) Gold (d) Lead
2. About half of our diet should be made up of
(a) grains and vegetables
(b) fruits and milk
(c) milk and cheese
(d) fats and sugars

3. Which of the following is not a function of a food additive?
(a) To maintain product consistency
(b) To maintain nutritive value
(c) Controlling acidity /alkalinity
(d) None of the above
4. The examples of food additives
(a) Stabilizers (b) Emulsifiers
(c) Antioxidants (d) All the above
5. Spreading pathogens from one surface to another
(a) autoclaving (b) cross-contamination
(c) sulfuring (d) food preservation
6. A type of food preservation technique that involves sealing food in sterilized air light containers is
(a) freezing (b) drying
(c) canning (d) irradiation
7. Pasteurization is the process of heating milk
(a) above 121°C
(b) above boiling point
(c) below boiling point
(d) above 180°C

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8. The process of preserving food by rapid freezing followed by dehydration under vacuum is called
(a) Lyophilisation (b) Sterilization
(c) Cold dehydration (d) Cryo preservation
9. Which is responsible for the implementation of FSSAI
(a) Ministry of Health and Family Welfare
(b) Ministry of Food Processing Industries
(c) Department of Agriculture and Cooperation
(d) Directorate General of Health Services
10. WTO stands for
(a) World Health Organisation
(b) World Healing Organisation
(c) Wealth Health Organisation
(d) None of the above

PART B — (5 × 5 = 25 marks)

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

Answer should not exceed 250 words.

11. (a) Write a note the calorific value of food.
Or
(b) Discuss briefly the balanced diet.

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12. (a) Explain briefly the bleaching agents which are used as food additives.

Or

- (b) What are food additives? Explain briefly the food colourants with suitable example.

13. (a) What are food preservation? Explain with suitable examples.

Or

- (b) Discuss the drying method of food preservation with suitable example.

14. (a) What is meant by food adulteration? How is turmeric powder adulterated? How are they detected?

Or

- (b) What are the adulterants present in Chilli powder? How are they detected?

15. (a) Expand AGMARK, FA and WHO. What are their functions?

Or

- (b) Explain briefly the consumer protection Act.

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PART C — (5 × 8 = 40 marks)

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

Answer should not exceed 600 words.

16. (a) Explain briefly the functions and biological importance of proteins and vitamins.

Or

- (b) What are the functions of carbohydrates and fats? Explain briefly their biological importance.

17. (a) Explain any four natural and artificial food additives.

Or

- (b) Discuss the properties of food additives with suitable examples.

18. (a) Describe the heat and radiation methods of food preservation.

Or

- (b) Discuss briefly the cold and deep freezing food preservation.

19. (a) What are the adulterants of coffee powder and milk? How are they detected?

Or

- (b) What are adulterants present in pulses and oil? How are they detected?

20. (a) Describe briefly the packing and labelling of food.

Or

- (b) What is meant by quality control? Explain its importance. Explain the essential commodities Act in details.

