

(7 pages)

Reg. No. :

Code No. : 40291 E Sub. Code : JSCH 3 B/
SSCH 3 B

B.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2019.

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 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. leafy vegetables get most of their green colour from
- (a) Carotene (b) Chlorophyll
(c) Mitochondria (d) Xanthophyll

2. When we chop onions, our eyes can burn because a chemical reaction produces
- (a) Acetic acid (b) Hydrochloric acid
(c) Nitric acid (d) Sulphuric acid
3. None of the naturally occurring anti-oxidant phenols are permitted as food additives. This statement is
- (a) True (b) False
(c) Some times true (d) None of the above
4. _____ salts are used in fruit processing operations in concentration below 0.1%
- (a) Calcium (b) Sodium
(c) Magnesium (d) All the above
5. The reason for the addition of adulterants is
- (a) To increase self-life of products
(b) To improve flavour, colour and appearance
(c) To sell lesser quantity at the same price
(d) All the above

Page 2 Code No. : 40291 E



6. The reason which shows the impact of adulteration on the economy is
- (a) Adulteration people falling sick and spending money on treatment
 - (b) Adulteration people falling sick and court cases
 - (c) Both (a) and (b)
 - (d) None of the above
7. FDA stands for
- (a) Food and Drug Administration
 - (b) Florida Dental Association
 - (c) Functional Data Analysis
 - (d) First Division Association
8. The expanded form of WHO is
- (a) World health office
 - (b) World health organisation
 - (c) White house office
 - (d) White house organisation

Page 3 Code No. : 40291 E

9. The mineral present in milk is
- (a) Calcium (b) Barium
 - (c) Magnesium (d) Iron
10. The method used to estimate glucose is
- (a) Bertranel method
 - (b) Haber process
 - (c) Iodine value method
 - (d) None of the above

PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

11. (a) Discuss briefly the function of lipids.
- Or
- (b) Discuss in detail the functions of vitamins and minerals.
12. (a) Give any two preservatives. Explain their roles.
- Or
- (b) Write down briefly the characteristics of food additives.

Page 4 Code No. : 40291 E
[P.T.O.]



13. (a) Write a note on prevention of food Adulteration Act.

Or

- (b) How are the food adulterants present in turmeric powder and milk determined?

14. (a) Explain briefly the FA, FDA and WHO.

Or

- (b) Write down briefly on the consumer protection Act.

15. (a) How is casein isolated from milk?

Or

- (b) How is protein present in food stuff estimated?

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) How are proteins classified? Explain their functions.

Or

- (b) What is meant by food? How is it classified? Discuss the energy requirements of individuals.

Page 5 Code No. : 40291 E

17. (a) Explain briefly any two methods of food preservation.

Or

- (b) Explain the following:

- (i) Sweeteners
- (ii) Flavours
- (iii) Emulsifiers
- (iv) Food colourants. (4 × 2 = 8)

18. (a) What is meant by food adulteration? What are the adulterants present in oil, honey and chilly powder? How are they determined?

Or

- (b) What is meant by food poisoning? Explain briefly how it is prevented.

19. (a) What are ISI and AGMARK? Explain briefly their functions.

Or

- (b) (i) Explain briefly the essential commodities Act. (4)
- (ii) Discuss briefly the packing and labelling of foods. (4)

Page 6 Code No. : 40291 E



20. (a) What is meant by fat? How is fat present in food stuff determined?

Or

- (b) What is meant by Bertranel method? Explain briefly how it is used to estimate glucose.
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