

(6 pages)

Reg. No. :

Code No. : 20406 E Sub. Code : CSCH 32

B.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2022.

Third Semester

Chemistry

Skill Based Subject — FOOD CHEMISTRY

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Green plants are known as
(a) consumers (b) energy
(c) producers (d) predator
2. Which of the following diseases caused by protein - energy malnutrition?
(a) Angina (b) Goiter
(c) Marasmus (d) Tuberculosis

3. The total number of essential vitamins required for the proper functioning of the human body is
(a) 12 (b) 13
(c) 15 (d) 22
4. Excessive intake of calcium in our diet results in _____
(a) Stroke (b) Diarrhea
(c) Constipation (d) Kidney stones
5. Organic acids used in food preservation include
(a) Sulphuric acid (b) Boric acid
(c) HCl (d) Sorbic acid
6. The substance intentionally added that preserves flavour and improves taste is called
(a) food additive
(b) food adulterant
(c) food contaminant
(d) food materials

Page 2 Code No. : 20406 E



7. What are the common symptoms of food poisoning?

- (a) Nausea and vomiting
- (b) Constipation
- (c) Joint pain
- (d) Headache

8. Which stage does adulteration takes place?

- (a) Producer (b) Distributor
- (c) Retailer (d) All the above

9. The items which require compulsory BIS certification under PFA are

- (a) food colors (b) milk powder
- (c) food additives (d) all the above

10. Codex alimentarius are

- (a) FAO (b) WAO
- (c) FAO/WHO (d) AGMARK

Page 3 Code No. : 20406 E

PART B — (5 × 5 = 25 marks)

Answer ALL questions choosing either (a) or (b).
Each answer should not exceed 250 words.

11. (a) What are the seven types of nutrition?
Briefly explain with examples.

Or

(b) Write a note on calorific value of food.

12. (a) Give difference between water soluble and fat soluble vitamins.

Or

(b) Explain mineral deficiency disease.

13. (a) What are antioxidants? Give these examples for antioxidants.

Or

(b) Write a note on preservation by low temperature.

14. (a) Write a note on food laboratories and their function.

Or

(b) Explain the common adulterants and their determination in milk and oil.

Page 4 Code No. : 20406 E
[P.T.O.]



15. (a) Write a note on codex Alimentarius commission.

Or

- (b) Explain the role of AGMARK.

PART C — (5 × 8 = 40 marks)

Answer ALL questions by choosing (a) or (b).
Each answer should not exceed 600 words.

16. (a) What is food? Explain its significance as physiological, social and psychological functions.

Or

- (b) Explain the significance of good nutrition to improve our health.

17. (a) Explain the sources and deficiency of fat soluble vitamins.

Or

- (b) List out the functions of mineral elements in food science.

18. (a) What are the physical methods involved in food preservation?

Or

- (b) Write note on the following :

- (i) Sweetness
- (ii) Food colourants.

Page 5 Code No. : 20406 E

19. (a) What are the causes and effects of food poisoning?

Or

- (b) Write the common adulterants and their effects in the following

- (i) Turmeric powder
- (ii) Honey.

20. (a) Explain the role of essential commodities act.

Or

- (b) Write a note on WHO standard.

Page 6 Code No. : 20406 E

