

(7 pages)

Reg. No. : .....

**Code No. : 41107 E    Sub. Code : JSCH 3 B/  
SSCH 3 B**

B.Sc. (CBCS) DEGREE EXAMINATION,  
NOVEMBER 2018.

Third Semester

Chemistry — Main

Skill Based Subject — FOOD CHEMISTRY

(For those who joined in July 2016 and afterwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which is the example of polysaccharide?
- (a) Glucose
  - (b) Starch
  - (c) Fructose
  - (d) Maltose

2. Vitamin E is
- (a) Ascorbic acid
  - (b) Riboflavin
  - (c) Tocopherol
  - (d) Pyridoxine
3. Which act as the food stabiliser?
- (a) Cellulose
  - (b) Gelatin
  - (c) Gum arabic
  - (d) All the above
4. The substance added for food colour is
- (a) All dyes
  - (b) Pigments
  - (c) (a) and (b)
  - (d) None
5. The adulterant mixed with Chilli powder is
- (a) Brick powder
  - (b) Clay
  - (c) Sand
  - (d) Dye

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6. The adulterant mixed with Mustard Oil is  
(a) Ground nut oil  
(b) Gingerly oil  
(c) Angemone oil  
(d) None
7. The expansion of ISI is  
(a) Indonesian Standard Institute  
(b) Indian Standard Institute  
(c) Italian Standard Institute  
(d) None
8. The expansion of WHO is  
(a) World Hepatitis Organization  
(b) World Hygiene Organization  
(c) World Health Organization  
(d) None
9. Which of the following has highest Riechart Meissl value?  
(a) Butter  
(b) Caster oil  
(c) Coconut oil  
(d) Mustard oil

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10. Which has the highest iodine value?  
(a) Mustard oil  
(b) Linseed oil  
(c) Gingerly oil  
(d) Groundnut oil

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 types of proteins? Give examples. Write their functions.  
Or  
(b) Write notes on Calorific value of food.
12. (a) Write notes on : Food thickness and Food Colomants.  
Or  
(b) Explain the characteristics of food additives.
13. (a) Explain the 'Prevention of Food Adulteration Act'.  
Or

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(b) Explain the adulterants mixed with the following and their determination :

- (i) Coffee powder
- (ii) Tea dust
- (iii) Asafoetida.

14. (a) Write about the quality control and their standards.

Or

(b) Write notes on the distribution of AG mark certificate.

15. (a) How is the starch present in foods analysed?

Or

(b) Explain the determination of proteins present in food stuff.

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Write the types of carbohydrate and lipids with example. Write their functions.

Or

(b) Explain the role of Vitamins and minerals in our daily food.

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17. (a) Explain three methods of food preservation.

Or

(b) Discuss the role of food additives like antioxidants, sweeteners and stabilizers added to food.

18. (a) Write the adulterants added in the following and their determination :

- (i) Milk
- (ii) Chilli powder
- (iii) Turmeric powder
- (iv) Ghee.

Or

(b) Write notes on :

- (i) Food poisoning and its prevention
- (ii) Food laboratories and their functions.

19. (a) Explain the issue of ISI specification, packing and labelling of foods.

Or

(b) Write notes on :

- (i) Essential Commodities Act and
- (ii) Consumer Protection Act.

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- (b) Explain the adulterants mixed with the following and their determination :
- (i) Coffee powder
  - (ii) Tea dust
  - (iii) Asafoebida.
14. (a) Write about the quality control and their standards.

Or

- (b) Write notes on the distribution of AG mark certificate.
15. (a) How is the starch present in foods analysed?

Or

- (b) Explain the determination of proteins present in food stuff.

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Write the types of carbohydrate and lipids with example. Write their functions.

Or

- (b) Explain the role of Vitamins and minerals in our daily food.

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