

(6 pages)

Reg. No. : .....

Code No. : 20407 E      Sub. Code : CNCH 31

U.G. (CBCS) DEGREE EXAMINATION,  
NOVEMBER 2022.

Third Semester

Chemistry

Non Major Elective — FOOD SCIENCE

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. The bread, cereal and rice are good sources of \_\_\_\_\_  
(a) Vitamin C      (b) Calcium  
(c) Carbohydrate      (d) Vitamin D
2. The food component present in super is  
(a) Fat      (b) Proteins  
(c) Vitamins      (d) Carbohydrate

3. A substance intentionally added that preserves flavour and improves taste is called  
(a) Food additive  
(b) Food adulterant  
(c) Food contaminant  
(d) Food material
4. The reason for food spoilage is due to \_\_\_\_\_  
(a) Growth of micro organism  
(b) Smoking  
(c) Burial  
(d) All the above
5. An example for permitted food colour is  
(a) Rhodamine      (b) Carmosine  
(c) Fast red      (d) Metanil yellow
6. Pastearization is the process of  
(a) Cooling      (b) Freezing  
(c) Melting      (d) Heating





7. Which of the following is a adulterant for coffee powder?

- (a) starch
- (b) head chromate
- (c) artificial colouring
- (d) tamarind seed powder

8. The substance intentionally added that offers the nature and quality of food is called

- (a) Food poison
- (b) Food material
- (c) Food contaminant
- (d) Food adulterant

9. The full form of PFA is

- (a) prevention of food act
- (b) protection of food act
- (c) prevention of food adulteration
- (d) none of these

10. The act that promote and protect the right of the consumers

- (a) Bureau of Indian standard
- (b) AGMARK
- (c) Essential commodities Act
- (d) PFA

Page 3 Code No. : 20407 E

PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

11. (a) Mention the sources and deficiency of vitamin E.

Or

(b) Write a note on good nutritional status.

12. (a) Define flavours. Give three examples for flavours.

Or

(b) What are anti oxidants? Give three examples for anti oxidants.

13. (a) Describe common food poisoning.

Or

(b) Explain any one method of food preservation.

14. (a) Define food adulteration and type of adulteration.

Or

(b) Write a note on PFA.

Page 4 Code No. : 20407 E

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15. (a) Write a note on AGMARK.

Or

- (b) Write a note on WHO standard.

PART C — (5 × 8 = 40 marks)

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

16. (a) Give the brief notes on carbohydrates.

Or

- (b) Give the brief notes on malnutrition.

17. (a) Write a note on the following :

- (i) Stabilizers
- (ii) Sweetening agents.

Or

- (b) Write a note on chemistry of spices.

18. (a) Explain following food preservation methods.

- (i) Pasteurization
- (ii) Sterilization.

Or

- (b) Write a brief account on types and causes of food spoilage.

Page 5 Code No. : 20407 E

19. (a) Explain intentional and unintentional adulteration.

Or

- (b) Explain the common adulterants and their determination in turmeric powder and chilli powder.

20. (a) Write about essential commodities Act.

Or

- (b) Write about consumer protection act.

Page 6 Code No. : 20407 E

