

(6 Pages)

**Reg. No. :** .....

**Code No. : 20467 E      Sub. Code : ANCH 31**

U.G. (CBCS) DEGREE EXAMINATION,  
NOVEMBER 2021.

Third – Semester

Chemistry

Non Major Elective — FOOD SCIENCE

(For those who joined in July 2020 onwards)

Time : Three hours

Maximum : 75 marks

PART A — ( $10 \times 1 = 10$  marks)

Answer ALL questions.

Choose the correct answer :

1. Which of the following food material contains maximum amount of starch?  
(a) egg                      (b) meat  
(c) rice                      (d) fish
  
2. In the averaged diet the maximum calories of energy is supplied by \_\_\_\_\_  
(a) fat                      (b) protein  
(c) vitamin                (d) carbohydrate

3. Which of the following is an artificial sweetener?
- (a) Benzaldehyde (b) Ester  
(c) Saccharin (d) Yeast
4. Oxidation of food material is prevented by ———
- (a) Sweetners (b) Colourants  
(c) Yeast (d) Anti-oxidants
5. ——— is an example of food preservative.
- (a) Saccharin (b) Cyclamate  
(c) NaCl (d) Sucralose
6. Which of the following food preservation technique need heat treatment?
- (a) salting (b) freezing  
(c) pasteurisation (d) all the above
7. Common adulterant in milk is
- (a) stone (b) white sand  
(c) water (d) citric acid

8. Brick powder is mixed as adulterant in \_\_\_\_\_  
(a) milk (b) chilli powder  
(c) ghee (d) oil
9. \_\_\_\_\_ is not available under AGMRAR.  
(a) Oil (b) Rice  
(c) Milk Product (d) Computer
10. Consumer protection act was established in  
(a) 1986 (b) 1996  
(c) 2006 (d) 2016

PART B — ( $5 \times 5 = 25$  marks)

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

Each answer should not exceed 250 words.

11. (a) Food as a source of energy – Explain.  
Or  
(b) What is balanced diet? Explain.
12. (a) What are food additives? Explain with examples.  
Or  
(b) Explain the role of leavening agents in foods.

13. (a) Write the needs for food preservation.

Or

- (b) Give the role of freezing process in food preservation.

14. (a) Mention the names of adulterants in ghee and in different oil.

Or

- (b) How will you detect the presence of adulterants in coffee powder?

15. (a) Explain the rules followed for packing and labeling of foods.

Or

- (b) Write note on – consumer protection Act.

PART C — ( $5 \times 8 = 40$  marks)

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

Each answer should not exceed 600 words.

16. (a) Describe the sources and classification of food.

Or

- (b) Give the biological importance of protein and fat.

17. (a) What are food colourants? Explain their classification with examples.

Or

- (b) Write notes on :

(i) Flavours

(ii) Bleaching agents. (4+4)

18. (a) What is food preservation? Write different methods of food preservation.

Or

- (b) Describe food preservation under heat and cold condition.

19. (a) Explain different types of food adulteration with example.

Or

- (b) What are the adulterant present in milk? Explain the defecation and analysis of adulterants in milk.

20. (a) What is AGMARK? Give it's importance.

Or

(b) Write note on :

(i) WHO standards. (4)

(ii) Essential commodities Act. (4)

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