

(6 pages)

Reg. No. : .....

Code No. : 41110 E Sub. Code : JNCH 3 A/  
SNCH 3 A

U.G. (CBCS) DEGREE EXAMINATION,  
NOVEMBER 2018.

Third Semester

Chemistry — Non-Major-Elective

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. Which one is table sugar among the following?  
(a) Glucose (b) Sucrose  
(c) Fructose (d) Lactose
2. Which protein is present in nail and hair?  
(a) Casein (b) Carotene  
(c) Keratin (d) Albumin

3. Ammonium-Bicarbonate is used as  
(a) Bleaching agent  
(b) Maturing agent  
(c) Leavening agent  
(d) Flavouring agent
4. Pick out the leavening agent  
(a) Starch (b) Glucose  
(c) Yeast (d) None of these
5. Storage of foods for a short period at low temperature is  
(a) deep freezing (b) refrigeration  
(c) air freezing (d) all the above
6. Microwave drying is mainly used to dry  
(a) Rice (b) Cereals  
(c) Herbal plants (d) None of these
7. Coffee powder is normally adulterated by adding  
(a) Chicory (b) Brick power  
(c) Lead chromate (d) Crushed rock
8. Edible oil is adulterated by adding  
(a) white oil (b) argemone oil  
(c) mustard oil (d) both (a) and (b)

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9. The consumer protection Act started is the year  
 (a) 1976 (b) 1966  
 (c) 1986 (d) 1996
10. Packaging in food materials serves the functions of  
 (a) Protection (b) Preservation  
 (c) Promotion (d) All 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) Explain the types and functions of vitamins.  
 Or  
 (b) What is calorific value of food? Explain the energy values of milk, cereals, egg and fish.
12. (a) Define food additives. What are the role of stabilizers and flavours in food?  
 Or  
 (b) What is Anti-Oxidant? Mention its role of food?

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13. (a) Explain any two methods of preservation of milk.

Or

- (b) Explain the role of common salt, sugar and organic acids as preservatives.
14. (a) Define adulteration. Write the adulterant mixed in milk and edible oil and its detection.

Or

- (b) Write a note on the Bodouovon test to identify the adulteration of ghee.
15. (a) What is the expansion of WHO? Explain about it.

Or

- (b) Describe briefly about AGMARK.

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Define food. Give an account of classification of foods with examples according to nutritional point of view.  
 Or  
 (b) Explain briefly the importance of Balanced Diet.

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17. (a) Discuss the role of artificial and natural food colourants with examples.

Or

- (b) Explain the following :

- (i) Bleaching agent
- (ii) Maturing agent
- (iii) Leavening agent.

18. (a) Describe the method of preservation of food by heat, cold and deep freezing.

Or

- (b) Discuss the preservation and processing of food by drying and radiation.

19. (a) Explain the different types of adulteration with examples in food materials.

Or

- (b) Write the detection of adulteration in the following food stuffs.

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

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20. (a) Write a note on Consumer Protection Act.

Or

- (b) Explain about packing and labelling of food materials.
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