

(6 pages)

Reg. No. :

Code No. : 20668 E Sub. Code : ESCH 11

B.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2023

First Semester

Chemistry

Skill Enhancement Course – FOOD CHEMISTRY

(For those who joined in July 2023 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer

1. The most common analytical method of detection of adulteration is
 - (a) HPLC
 - (b) NMR
 - (c) IR
 - (d) ESR
2. The adulterant used in ghee is
 - (a) Mineral oil
 - (b) Vanaspathy
 - (c) Lead chromate
 - (d) Talc
3. The symptom for food poisoning is
 - (a) Abdominal pain
 - (b) Diarrhea
 - (c) Fever
 - (d) All the above
4. Which is the Organochloro pesticide
 - (a) Nicotin
 - (b) DDT
 - (c) Aldicarb
 - (d) Parathion
5. The food additive Saccharin is used as
 - (a) Antioxidant
 - (b) Emulsifier
 - (c) Thickner
 - (d) Sweetener
6. Myannaise emulsion contains the following as the emulsifer
 - (a) Casein
 - (b) Glycerol
 - (c) Vitamin B6
 - (d) Egg yolk
7. The concentration of CO₂ gas in Carbonated beverages varying from
 - (a) 1–8 g/l
 - (b) 8–16 g/l
 - (c) 16–32 g/l
 - (d) 32–40 g/l
8. Most commonly pressed juice is
 - (a) Apple
 - (b) Mango
 - (c) Orange
 - (d) Guava

Page 2 Code No. : 20668 E



9. Which of the following is an example of Fat.

- (a) Glycerol trioleate
- (b) Vegetable Ghee
- (c) Coconut Oil
- (d) Groundnut oil

10. Which of the following is an example of mufa

- (a) Sunflower oil
- (b) Soyabean oil
- (c) Olive oil
- (d) Flaxseed oil

PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

11. (a) Write short notes on lipids and proteins.

Or

- (b) Name two important ghee adulterants. Write about the method to detect the adulterant vegetable oil in ghee.

12. (a) What is food poisons? Discuss Natural poisons by alkaloids.

Or

(b) Discuss the First aids for the following

- (i) By Swallow poison
- (ii) Poisson in eye

13. (a) Write notes on

- (i) Baking powder
- (ii) Taste makers

Or

(b) Discuss yeast and its uses.

14. (a) Write short notes on Fruit juices.

Or

(b) What is Carbonation. Discuss the methods of Carbonation.

15. (a) Discuss about Oils and Fats.

Or

(b) Define Saponification number. Write a method to determine it.



PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Explain the advantages and disadvantages of Carbohydrates.

Or

- (b) Explain the advantages and disadvantages of Proteins.

17. (a) Discuss the potential Hazards of Chemical poisons.

Or

- (b) Explain the First aid for
(i) Poison on Skin
(ii) Poison in Eye

18. (a) Write notes on
(i) Artificial Sweetners
(ii) Food Flavours

Or

- (b) Explain Food preservatives.

19. (a) Discuss briefly how the liver is affected and also the Social problems due to alcoholism.

Or

- (b) Write notes on
(i) Soda
(ii) Fruit juices

20. (a) How is Refined Cotton Seed oil manufactured.

Or

- (b) Explain the role of mufa and pufa in preventing Heart diseases.

