

(6 pages)

Reg. No. :

Code No. : 20473 E Sub. Code : CNCH 31

U.G. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2023.

Third Semester

Chemistry — Non Major Elective

FOOD SCIENCE

(For those who joined in July 2021–2022)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which of these is not considered as a nutrient?
(a) Vitamins (b) Minerals
(c) Fibres (d) Fats
2. The essential components of food are called
(a) Fats (b) Nutrients
(c) Minerals (d) Vitamins

3. In terms of additives ——— include both natural and synthetic colorants.

(a) flavors (b) gums
(c) colors (d) sweetness

4. A substance intentionally added that preserves flavour and improves taste is called

(a) Food additive (b) Food adulterant
(c) Food container (d) Food material

5. All the following techniques are household preservation techniques except

(a) smoking (b) lyophilisation
(c) dehydration (d) salting

6. Organic acids used in food preservation include

(a) sulphuric acids (b) boric acid
(c) HCl (d) sorbic acid

7. Cold sterilization refers to the preservation of food by

(a) Refrigeration (b) Radiation
(c) Dehydration (d) Lyophilisation



8. Brick is common adulterant found in
(a) Coffee power (b) Corriander power
(c) Chilli powder (d) Cinnammon powder
9. At which stage does adulteration takes place
(a) producers (b) distributors
(c) retailer (d) all the above
10. AGMARK standard introduced in India in
(a) 1937 (b) 1942
(c) 1947 (d) 1950

PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

11. (a) Write the sources and functions of carbohydrates.
Or
(b) Write a note on calorific values of food.

Page 3 Code No. : 20473 E

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

Or

- (b) Write a note on sweeteninty agent.

13. (a) Write a note on pasteurisation.

Or

- (b) Write a note on preservation by low temperature.

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

Or

- (b) Explain the common adulteration and their determination in milk or oil.

15. (a) Write a note on AGMARK.

Or

- (b) Write about WHO standard.

Page 4 Code No. : 20473 E

[P.T.O]



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 significance of good nutrition to improve our health.

Or

- (b) Discuss the constituents of food.

17. (a) Write a note on :

- (i) food colourants
- (ii) leavening agents.

Or

- (b) Explain the chemistry of spices.

18. (a) What are the physical methods involved in food preservation?

Or

- (b) What are causes and effects of food poisoning?

Page 5 Code No. : 20473 E

19. (a) Explain on intentional and an intentional adulteration.

Or

- (b) Elaborate on food adulterants in chilli powder, coffee powder, turmeric powder, ghee and pulses.

20. (a) Write about essential commodities act.

Or

- (b) Write about packing and labeling of foods.

Page 6 Code No. : 20473 E

