

17. (a) Discuss the sources, deficiency disease and requirement of daily allowance of Vitamin A and K.

Or

- (b) Write note on sources and deficiency diseases of Vitamin E and C.
18. (a) Explain an intentional and unintentional adulteration.

Or

- (b) Elaborate on food preservation by heating.
19. (a) Write a note on the following :
- (i) Antioxidants
 - (ii) Emulsifiers.

Or

- (b) What do you understand about food spoilage? Explain on sources and types of food spoilage.
20. (a) Write about codex alimentarius commission.

Or

- (b) Write about Essential Commodities Act.
- _____

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

Third Semester

Chemistry

Skill Based Subject – FOOD CHEMISTRY

(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. Fat contains about _____ calories per gram.
(a) 4 (b) 9
(c) 12 (d) 15
2. Body building foods are rich in _____.
(a) fats (b) carbohydrates
(c) minerals (d) proteins
3. Which one of the following is rich in Iron?
(a) Banana (b) Dates
(c) Orange (d) Spinach



4. Deficiency of Vitamin A causes
 - (a) Night blindness (b) Pellagra
 - (c) Cheilosis (d) Sterility
5. An example for permitted food colour is
 - (a) Rhodamine (b) Carmosine
 - (c) Fast-red (d) Metanil yellow
6. Cold sterilization refers to the preservation of food by
 - (a) Refrigeration (b) Radiation
 - (c) Dehydration (d) Lyophilisation
7. Brick is common adulterant found in
 - (a) Coffee (b) Coriander powder
 - (c) Chilli powder (d) Cinnamon powder
8. The main symptom of staphylococcus food poisoning is
 - (a) Vomiting (b) Diarrhoea
 - (c) Fever (d) Abdominal pain
9. Agmark standard introduced in India in
 - (a) 1937 (b) 1942
 - (c) 1947 (d) 1950
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

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PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

11. (a) Write sources and functions of carbohydrate.
Or
(b) Write a note on calorific value of food.
12. (a) Brief on common foods rich in potassium.
Or
(b) What are the sources and deficiency disease of Vitamin B₆?
13. (a) Define flavors. Give three examples.
Or
(b) Write a note on Pasteurisation.
14. (a) Define food adulteration and types of adulterants.
Or
(b) Write a note on PFA.
15. (a) Write a note on AGMARK.
Or
(b) Write a note on FDA standard.

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) Discuss the constituents of food.
Or
(b) Write notes on sources and functions of protein.

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