

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

SPEC
ABEC

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.

Page 3 Code No. : 20668 E

Page 4 Code No. : 20668 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 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.
-