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Reg. No. : .....

Code No. : 30764 E

Sub. Code : ESCH 11/  
FSCH 11

B.Sc. (CBCS) DEGREE EXAMINATION,  
NOVEMBER 2024

First Semester

Chemistry

Skill Enhancement Course — FOOD CHEMISTRY

(For those who joined in July 2023 onwards)

Time : Three hours

Maximum : 75 marks

PART A — ( $10 \times 1 = 10$  marks)

Answer ALL questions.

Choose the correct answer.

1. Adulterated food products are responsible for the following effect
  - (a) Nausea
  - (b) Diabetes
  - (c) Allergic reaction
  - (d) All the above
2. Ghee can be adulterated with
  - (a) Vegetable oil
  - (b) Mineral fats
  - (c) Starch
  - (d) All the above



3. DDT stands for
- (a) Dichloro diphenyl trichloro ethylene
  - (b) Dichloro diphenyl tribromo methane
  - (c) Dichloro diphenyl trichloro ethane
  - (d) Dibromo diphenyl trichloro ethane
4. If the person inhaled poison
- (a) Get him polluted air right away
  - (b) Get him fresh air right away
  - (c) Get him fresh water to drink
  - (d) Get him fresh juice to drink
5. MSG stands for
- (a) Mono sodium glutamate
  - (b) Mono strantium glutamate
  - (c) Meta sodium glutamate
  - (d) Mono sodium glutamic acid
6. An example for preservatives is
- (a) Sodium benzoate
  - (b) Benzoic acid
  - (c) Potassium sorbate
  - (d) All the above



7. A soft drink in
- (a) Any water based flavoured drink
  - (b) Not necessarily carbonated
  - (c) Both (a) and (b)
  - (d) Preservative
8. Soda is
- (a) Water that has bubbles and used for mixing with other drinks
  - (b) Water that has bubbles and not used for mixing with other drinks
  - (c) Water that is not used for mixing with other drinks
  - (d) All the above
9. RM value stands for
- (a) Richert-Missi
  - (b) Richert-Messi
  - (c) Richert-Missy
  - (d) Reichert-Meissi
10. Which one of the following is true?
- (a) PUFA and MUFA are healthy fats
  - (b) Promote good cholesterol levels
  - (c) Offer heart-health benefits
  - (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) Define and explain : Food adulteration and its types.

Or

- (b) How will you detect the adulterants in ghee?

12. (a) Define and explain : Food Poison.

Or

- (b) Explain : Chemical poisons.

13. (a) Discuss on artificial sweeteners.

Or

- (b) What is the role of MSG in food additives?

14. (a) Explain : Soft drinks.

Or

- (b) Investigate the issues of addiction to alcohol.

15. (a) Summarise the concept of production of refined vegetable oils.

Or

- (b) How will you determine the iodine value?



PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words.

16. (a) (i) Describe on the contamination of Wheat and Rice. (6)
- (ii) Write a note on sources of food. (2)

Or

- (b) Summarise the concept of detection of adulterated food by simple analytical techniques.

17. (a) Discuss on natural poisons.

Or

- (b) Demonstrate the first aid for poison consumed victims.

18. (a) Elaborate the concept of food flavours.

Or

- (b) Explain : Food colours.



19. (a) Investigate the diseases of river and the issues in the society.

Or

(b) Explain : Alcoholic beverages.

20. (a) Summarise the role of MUFA and PUFA in the prevention of heart diseases.

Or

(b) Explain : Saponification values and their significance.

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