



3. What is the first aid measure which should be taken for victim who inhaled poison?
- (a) Carry person to fresh air    (b) Induce vomiting  
(c) Wash skin with water        (d) Hold eyelid open
4. Find the organophosphorous pesticide among the following.
- (a) Baygon                            (b) DDT  
(c) Malathion                        (d) Carbaryl
5. Vanillin is used in ice cream as \_\_\_\_\_.
- (a) Antioxidants                    (b) Flavour  
(c) Sweeteners                      (d) Preservatives
6. The main function of preservatives in food is to
- (a) improve the taste                (b) reduce the fat content  
(c) enhance the colour              (d) increase the self life
7. Name the process that adds bubbles to a beverage.
- (a) Fermentation                    (b) Distillation  
(c) Carbonation                      (d) Pasteurization
8. Find the type of alcohol that is found in liquors.
- (a) Ethyl Alcohol                    (b) Methyl Alcohol  
(c) Propyl Alcohol                    (d) Butyl Alcohol
9. Which is the main constituent of oils and fats?
- (a) Sterols                            (b) Triglycerides  
(c) Fatty alcohols                    (d) Free fatty acids

10. Choose a method which is helpful in determining the adulteration in fats and oils.

- (a) Saponification value                      (b) Acid number  
(c) RM number                                      (d) Iodine value

**PART - B (5 X 5 = 25 Marks)**

**Answer ALL Questions choosing either (a) or (b).**

**Answer should not exceed 250 words.**

11. (a) Explain the methods of determination of adulterants in ghee.

**(OR)**

(b) Outline the advantages and disadvantages of vitamins.

12. (a) Analyse the potential hazards of chemical poisons.

**(OR)**

(b) Classify pesticides based on their chemical composition.

13. (a) Distinguish natural and artificial colourants used in foods.

**(OR)**

(b) Examine the application of different types of emulsifying agents.

14. (a) List out the social problems created due to alcoholism.

**(OR)**

(b) Explain the methods of carbonation of alcoholic beverages.

15. (a) Differentiate saturated fats from unsaturated fats.

**(OR)**

(b) Compare the role of MUFA and PUFA in preventing heart diseases.

**PART - C (5 X 8 = 40 Marks)**

**Answer ALL Questions choosing either (a) or (b).**

**Answer should not exceed 500 words.**

16. (a) Examine the analytical technique used to detect adulteration in food.

**(OR)**

(b) Categorize the different types of food.

17. (a) Recommend the first aid measures that should be taken for victims who have consumed poison.

**(OR)**

(b) Explain the types of chemical poisons based on their chemical composition.

18. (a) Analyse the role of preservatives in the protection of food.

**(OR)**

(b) Distinguish the action of baking powder and yeast as leavening agents.

19. (a) Classify the various alcoholic beverages.

**(OR)**

- (b) Examine the types of liver diseases caused by alcohol consumption.
20. (a) Compile the steps involved in the manufacture of refined sunflower oil and refined soyabean oil.

**(OR)**

- (b) Elaborate the methods for the determination of iodine value and Reichert – Meissl value.