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Reg. No. : .....

Code No. : 20383 E      Sub. Code : ESCH 11/  
FSCHE 11

B.Sc. (CBCS) DEGREE EXAMINATION,  
NOVEMBER 2025.

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. Which stage does adulteration take place in?
- (a) producer                      (b) distributor  
(c) retailer                        (d) all the above

2. Why are adulterants added?
- (a) to increase shelf life  
(b) to improve flavour, color  
(c) to sell lesser quantity at the same price  
(d) all the above
3. Which of the following pairs of people are at special risk from food poisoning?
- (a) nurses and children  
(b) children and old people  
(c) old people and chefs  
(d) chefs and nurses
4. Which of the following is most likely to be a source of food poisoning bacteria?
- (a) Frozen peas                      (b) Pasteurized milk  
(c) Tinned salmon                      (d) Raw meat
5. The international adulterate added to milk is
- (a) Starch                              (b) Dextrins  
(c) H<sub>2</sub>O                                (d) All the above

6. Why is food additives used?  
(a) as a preservative  
(b) to add nutrition to food  
(c) to add colour to food  
(d) (a), (b) and (c) are correct
7. \_\_\_\_\_ is made by liquefying the whole fruits.  
(a) Coffee (b) Tea  
(c) Fruit drink (d) Carbonated fruit
8. What is the calorific value of coconut milk?  
(a) 70 (b) 71  
(c) 74 (d) 76
9. Which of the following is not edible oil?  
(a) Groundnut oil (b) Coconut oil  
(c) Cotton seed oil (d) Spearmint oil
10. Saponification is the value of oil for which the number of Mgm of KOH required to saponify the \_\_\_\_\_ present in the 1 g of oil.  
(a) Fatty materials (b) Salts  
(c) Free acids (d) Bases

PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

11. (a) Explain the sources and types of food.  
Or  
(b) Write short notes on advantages and disadvantages of lipids.
12. (a) Write a note on DDT and BHC?  
Or  
(b) Write a note on pesticides poisons of food.
13. (a) What are taste enhancers? Write a note on MSG.  
Or  
(b) Explain leavening agents.
14. (a) Discuss the diseases of liver and social problem.  
Or  
(b) Explain soft drinks.

15. (a) What is saponification value? Write its significance.

Or

- (b) Explain the method of determination of 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) Discuss the detection of adulterated food by simple analytical techniques.

Or

- (b) Discuss (i) the types of food adulterants with examples (ii) common adulterants in ghee and rice and method of their detection.

17. (a) Describe the common causes of food poisoning.

Or

- (b) Discuss briefly about the first aid for poison consumed victims.

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18. (a) What are artificial sweeteners? Write a note on saccharine and cyclamate.

Or

- (b) What are food flavoring agents? Give examples.

19. (a) Discuss the social problems associated with alcohol additives.

Or

- (b) (i) Contents and nature of alcoholic beverages.

- (ii) Compare the soft drinks and fruit juices.

20. (a) Explain the production of refined vegetable oils.

Or

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

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