

E 5431

(Pages : 2)

Reg. No.....

Name.....

UNDERGRADUATE (C.B.C.S.S.) EXAMINATION, OCTOBER 2018

Fifth Semester

Open Course—FOOD SCIENCE

(Offered by Board of Studies—Chemistry)

[2013 Admission onwards]

Time : Three Hours

Maximum Marks : 80

Part A

Answer all questions.

Each question carries 1 mark.

1. What are Food additives ?
2. What is MUFA ?
3. Chemical name of Baking powder is _____.
4. Name one Orange Food Colour.
5. Dilution solution of Acetic acid is _____.
6. Alkaloid present in Pappaya is _____.
7. Name two saturated Fatty acids.
8. Name one Natural Food Flavour.
9. Name one preservative added in vegetable oil.
10. Cyclamate is used as a _____.

(10 × 1 = 10)

Part B

Answer any eight questions.

Each question carries 2 marks.

11. Write a note on Alcoholic Beverages.
12. What are the main contaminants in wheat and rice ?
13. Define Saponification value ? Give its significance.
14. Why is Baking Powder added in food ? Explain.
15. Define RM value . What is its significance ?
16. Give the role of Taste maker. Name one Taste maker.

Turn over

17. Name 2 vegetable oil ? Give their sources classify them as saturated or unsaturated.
18. What are Essential fatty acid ?
19. What are Yeast ? How does it work in food items ?
20. What are leavening agents ? Explain.
21. What is DDT ? DDT is banned in almost all countries ? Give reasons.
22. What are oils ? How does it differs from fat chemically ?

(8 × 2 = 16)

Part C

*Answer any six questions.
Each question carries 4 marks.*

23. What are the sources of food poisons ? Explain it in detail ? Discuss the health issues associated with it.
24. Write a note on alcohol addiction and related problems.
25. Write briefly on Food Flavours with examples and specific uses.
26. Write on First aid to be given for poison consumed and victims.
27. Discuss the role of PVFA in preventing heart disease.
28. Name the adulterants in Ghee. Suggest methods to detect the adulterants in Ghee.
29. Discuss the role of Emulsifying agents in food . Name two emulsifying agents.
30. How do food colours effect our health ? Explain.
31. Write a note on Artificial sweetners.

(6 × 4 = 24)

Part D

*Answer any two questions.
Each question carries 15 marks.*

32. Write the recipe for the preparation of Fruit Juices and Soda.
33. State and Explain Iodine Value. Explain its significance.
How will you estimate Iodine value in Edible oil. Discuss.
34. Discuss in detail the different steps involved in the production of refined vegetable oils.
35. (a) What are the main Adulterants in milk ?
(b) Discuss the reasons for adding these adulterants in milk.
(c) Discuss the techniques used to detect the Adulterants in milk.

(2 × 15 = 30)