

UNDERGRADUATE (C.B.C.S.S.) EXAMINATION, OCTOBER 2016**Fifth Semester****Open Course—FOOD SCIENCE**

(Offered by the Board of Studies—Chemistry)

[2013 Admission onwards]

Time : Three Hours

Maximum : 80 Marks

Section A

*Answer all questions.
Each question carries 1 mark.*

1. The protein present in milk is _____.
2. Write one drawback of SO_2 as a preservative.
3. What is rancidity ?
4. Give one example of an emulsion ?
5. The largest coffee producing country in the world is _____.
6. The alkaloid present in coffee is _____.
7. Turmeric is coated by _____ (metallic contaminator) as an adulterant.
8. An example for incidental adulterant is _____.
9. What is BIS ?
10. What is yeast ?

(10 × 1 = 10)

Section B

*Answer any eight questions.
Each question carries 2 marks.*

11. Write a note on classification of foods according to their functions in the body.
12. Define food adulteration.
13. Write a note on natural poisons.
14. What are food additives ?
15. Explain FPO.
16. What is Nira ?
17. Write about soft drinks.

Turn over

18. Give the nutritional importance of using fats and oils.
19. What is iodine value ?
20. Write significance of RM value.
21. What is PUFA ? Give an example.
22. Write one chlorine containing pesticide. Explain its effects on our body.

(8 × 2 = 16)

Section C

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

23. Write about food flavours.
24. How can we estimate Iodine and RM values in edible oils ?
25. Write about fruit juices and alcoholic beverages.
26. Outline different methods of food preservation.
27. What are taste makers ? Give examples.
28. How is adulterant detected in ghee ?
29. Discuss the health hazards associated with alcoholism.
30. Explain the importance of (a) RM value ; (b) Saponification value.
31. Which food colours are commonly used ? Write about the reason for their restricted use.

(6 × 4 = 24)

Section D

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

32. Discuss detection of adulterated foods by simple analytical techniques.
33. Write about production and preservation of refined vegetable oils.
34. Write note on : (a) Baking power ; (b) Leavening agents.
35. What are the various steps in coffee processing ?

(2 × 15 = 30)