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Reg. No.....

Name.....

**UNDERGRADUATE (C.B.C.S.S.) EXAMINATION, OCTOBER 2015**

**Fifth Semester**

Open Course—FOOD SCIENCE

(Offered by the Board of Studies—Chemistry)

(2013 Admissions)

Time : Three Hours

Maximum : 80 Marks

**Section A**

*Answer all questions.*

*Each questions carries 1 mark.*

1. Example for a leavening agent is \_\_\_\_\_.
2. What is MSG ?
3. Soft drinks contain which gas.
4. Iodine value is used for the determination of \_\_\_\_\_.
5. Saccharin is chemically \_\_\_\_\_.
6. Mercury affects which part of the body ?
7. Give an example of food colour.
8. Emulsifying agent found in milk is \_\_\_\_\_.
9. \_\_\_\_\_ is an artificial flavouring agent.
10. The adulterant usually found in Ghee.

(10 × 1 = 10)

**Section B**

*Answer any eight questions.*

*Each question carries 2 marks.*

11. Why do we cook food ? What are the limitations of it ?
12. Write a note on chemical poisons.
13. Write a note on artificial sweetners.
14. Give classification of beverages.
15. What do you mean by live cirrhosis ?
16. What is RM value ?
17. Significance of iodine value.

**Turn over**

18. Write a short note on proteins present in milk.
19. Write a short note on nutritive value of milk.
20. What is Aspartama ?
21. Write about various types of sugars.
22. What do you mean by smoking point of fats ?

(8 × 2 = 16)

### Section C

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

23. Write about first aid for poison consumed victims.
24. Explain food colours and emulsifying agents.
25. What are the uses of DDT and BHC ?
26. What is the principle of food preservation ?
27. Write short note on adulteration of milk.
28. Define Emulsions. Explain types of emulsions with examples.
29. List at least ten articles normally adulterated. Name the adulterant.
30. Give the nutritional importance of using fats and oils.
31. Write about classification of beverages.

(6 × 4 = 24)

### Section D

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

32. Write about sources and uses of fats and oils.
33. Explain saturated and unsaturated fatty acids. What is the role of MUFA and PUFA in preventing heart diseases ?
34. Write about food flavours. What is mean by Nephrotoxic antibiotic ?
35. What are the ingredients of carbonated and non-alcoholic beverages ? Give the medicinal values of diffeernt beverages.

(2 × 15 = 30)