# MAHATMA GANDHI UNIVERSITY

## CBCSS B.A/B Sc / B.Com PROGRAMMES 2011

## **Fifth Semester**

## Open Course: CH5D01.2: Food Science

### **Model Question Paper**

Time: Three hours

Total weightage: 25

## **Section A**

### (Answer all questions. A bunch of 4 questions carries a weightage of 1)

### 1

- Give an example of an artificial sweetener.
- What is the chemical name of vinegar?
- Give an example of a natural colorant.
- Anti-oxidants are added to food to prevent the ----- of fats.

### II

- ..... is an example of organo chlorine pesticide
- . ..... is an example of natural pesticide.
- . ..... is a preservative used in soft drinks.
- . ..... is an example of alcoholic beverage.

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- Which is the major alkaloid present in tobacco?
- Which chemical is responsible for the characteristic smell of pepper?
- .....Is a natural food poison
- Which is the active ingredient of coffee?

## IV

- Generally oils are solids
  - True b.False
- ..... is a Vegetable oil
- Given an example for fat
- Give an example for MUFA

## **Section B**

## (Answer any 5questions.Each carries a weightage of 1)

- What are Biological pesticides? Give an example.
- What is PUFA? What is its role in controlling heart disease?

- What are the major ingredients of soft drinks?
- What is meant by contamination of food?
- What is MSG? What is its use?
- What are emulsifying agents? Give an example.
- What do you understand by leavening agents? Give an example
- How do you refine oils?

## Section C

## (Answer any 4 questions. Each carries a weightage of 2)

- What are food preservatives? Give three examples
- Write notes on food flavours.
- Discuss the different steps in the manufacture of carbonated beverages.
- Discuss the classification of alcoholic beverages. Specify the alcoholic content of each.
- Discuss the different sources and methods used in the extraction of oils from these sources
- Write briefly on first aid for poison consumed victims

## **Section D**

## (Answer any 2 questions. Each carries a weightage of 4)

- Explain the following food additives with suitable examples.
  - a. Artificial sweeteners b. Food Colours c. Preservatives d. Leavening Agents
- Discuss the health and social hazards associated with alcoholism.
- Explain the determination and the importance of
  - iodine value b. Richert-Miesell Value c.Saponification Value