

QP CODE: D2BCH2405		(Pages: 2)		Reg. No :	
				Name :	
Second Semester (FYUGP) Degree Examination April 2025					
MDC Chemistry					
CHE2FM107 : FOOD CHEMISTRY					
(Credits: 3)					
Time: 1.5 Hours			Maximum Marks: 50		
Section A					
Answer the following questions. Each carries 2 marks (Ceiling: 16 marks)					
1.	What are the sources and functions of cobalamine?	BL1	CO1		
2.	How does freezing preserve food?	BL3	CO2		
3.	When was India's Prevention of Food Adulteration (PFA) Act enacted? Mention the relevance of PFA.	BL1	CO4		
4.	Name a carcinogenic dye illegally added to chilli powder for vibrant color.	BL1	CO3		
5.	What is the primary biological source of agar	BL3	CO3		
6.	What is enzymatic spoilage in food?	BL2	CO2		
7.	Explain the term "biodegradable packaging."	BL2	CO2		
8.	Define food additives and explain their primary purposes in the food industry.	BL2	CO3		
9.	How can the complexity of grocery supply chains lead to increased instances of food adulteration?	BL2	CO4		
10.	Define Modified Atmosphere Packaging (MAP) and its role in food preservation.	BL1	CO2		
Section B					
Answer the following questions. Each carries 6 marks (Ceiling: 24 Marks)					
11.	Describe the concept of the food chain and its importance in maintaining ecological balance.	BL2	CO1		
12.	What specific nutritional deficiencies can arise from consuming adulterated food products, and how do these deficiencies affect overall health?	BL3	CO5		
(PTO)					

13.	How does public awareness and education impact the prevalence of artificial ripening practices, and what strategies can be implemented to promote safer fruit consumption?	BL2	CO5
14.	What are the potential health risks associated with the addition of toxic substances in food adulteration?	BL3	CO5
15.	Discuss the role of preservatives in food preservation, including the difference between Class I and Class II preservatives.	BL2	CO2
Section C			
Answer any one question. Each carries 10 marks (1 x 10 = 10 Marks)			
16.	What are energy-yielding nutrients? Discuss their role, sources and deficiency diseases in the body.	BL1	CO1
17.	Classify food additives into five categories based on their functions, and provide examples for each.	BL2	CO3
CO : Course Outcome			
BL : Bloom's Taxonomy Levels (1 – Remember, 2 – Understand, 3 – Apply, 4 – Analyse, 5 – Evaluate, 6 – Create)			