

QP CODE: D2BCH2505		Reg. No :	
		Name :	
Second Semester (FYUGP) Degree Examination April 2026 (Regular/Improvement/Supplementary) Multi-Disciplinary Courses (MDC) 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.	Name two food items each for plant and animal origin.	BL1	CO1
2.	What are Class I preservatives? Give one example.	BL1	CO2
3.	What is the purpose of adding sawdust to powdered spices?	BL2	CO4
4.	Why is paraffin oil is added to vegetable oils as an adulterant?	BL1	CO4
5.	What are the major sources of carbohydrates and proteins in a balanced diet?	BL1	CO1
6.	Which vitamin is antibiotic vitamin? Give its chemical name.	BL2	CO1
7.	Describe the process of sugaring as a food preservation method.	BL3	CO2
8.	What natural colorant is derived from caramelized sugar?	BL2	CO3
9.	How does the desire to increase product volume contribute to food adulteration?	BL2	CO4
10.	Differentiate between intentional and incidental food adulteration.	BL3	CO4
Section B. Answer the following questions. Each carries 6 marks (Ceiling: 24 Marks)			
11.	How do nitrates or nitrites in processed meats pose health concerns? What alternatives exist?	BL3	CO3
12.	Discuss the need for food preservation and its impact on public health.	BL3	CO2
13.	What alternative methods exist for fruit ripening that are considered safer and more environmental friendly than the use of chemical agents like calcium carbide?	BL2	CO5
14.	In what ways can adulterants like lead chromate in turmeric and artificial colors in confectioneries lead to toxicity and organ damage?	BL3	CO3
15.	Discuss the concept of High-Pressure Processing (HPP) and its application in the food industry.	BL2	CO2
Section C. Answer any one question. Each carries 10 marks (1 x 10 = 10 Marks)			
16.	Discuss briefly on the application of the following additives (i) Emulsifiers, (ii) Stabilizers, (iii) Glazing Agents, (iv) Thickeners and (v) Gelling agents.	BL2	CO3
17.	Explain the environmental concerns related to food packaging waste and describe the role of biodegradable and edible packaging in reducing these concerns.	BL2	CO2
CO : Course Outcome BL : Bloom's Taxonomy Levels (1 – Remember, 2 – Understand, 3 – Apply, 4 – Analyse, 5 – Evaluate, 6 – Create)			