****

Register Number:

DATE:

**ST. JOSEPH’S COLLEGE (AUTONOMOUS), BANGALORE-27**

**UG – IV SEMESTER**

**SEMESTER EXAMINATION: APRIL 2017**

**CH OE 4316 : Chemistry of Food Production**

Time- 1 ½ hrs Max Marks-35

**This paper contains two printed pages and three parts**

**PART – A**

Answer any **THREE** of the following questions.Each question carries **2** marks. [3 x 2 = 6]

1. Give the chemical composition of soil.

2. Give the significance of RDA.

3. What are the problems associated with (i) excess and (ii) deficiency of fat?

4. Polyhydric alcohols are popular sweeteners among diabetics and people on low-carbohydrate diets. Why?

5. What are flavour enhancers? Give an example.

**PART – B**

Answer any **FOUR** of the following questions. Each question carries **6** marks. [4 x 6 = 24]

6. What are fertilizers? Explain briefly the manufacture, advantages and disadvantages of ammonium sulphate.

7. What are insecticides? Explain the harmful effects of (i) DDT (ii) parathion.

8. What is basal metabolic rate? Explain the factors affecting BMR.

 9. Explain the (i) function (ii) daily needs and (iii) food sources of proteins.

10. Give the sources and deficiency effects of (i) vitamin D (ii) vitamin E (ii) vitamin K.

11. What are adulterants? How do you detect (i) water in milk (ii) metanil yellow in turmeric powder.

CH-OE-416-A-17

**PART – C**

Answer any **ONE** of the following questions. The question carries **5** marks. [1 x 5 = 5]

12. Give an example for each of the following from the answers given in the bracket below. (i) antioxidant preservative (ii) anticaking agent (iii) sweetener (iv) thickener (v) stabilizer

[agar agar, potassium ferrocyanide, saccharin, corn starch, vitamin C]

13. Describe the function of leavening agent in food preparation. Mention the types of leavening agents. Differentiate between types of yeast. List the ingredients and proportion required for bread making. List the precautions that need to be taken while using yeast.

 -------------------------------------------------------------------