Chemistry (P.G.) [CBCS]

M.Sc. First Semester End Examination-2023 (Regular & Supplementary Paper) PAPER-CEM-104

Full Marks: 40

Time: 02 Hrs.

The figures in the right-hand margin indicate marks. Candidates are required to give their answers in their own words as far as practicable.

Illustrate the answers wherever necessary.

Group A

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1.	Answer any four questions of the following: 42	x2= 8
a.	Write the physiological importance of food.	2
b.	Write the benefits of drying of food.	2
c.	Write the effect of salt on water activity.	2
d.	Give two application of natural pigments in food industry.	. 2
e.	What is flavoring agent? Give example.	1+1
f.	Give two fungal & algal pigments.	1+1
g.	Write the function of fat obtain from food.	2
h.	What do you mean by Protein Energy Malnutrition (PEM))? 2
Group B		
Answer any four questions of the following: 8x4=		

2. What types of disease arise due to deficiency of carbohydrate and

vitamins? Write the importance of curcumin and anthocyanins.

4+4

- 3. a) Define Perishable and Non-perishable food with suitable examples.
 - b) Discuss how to commonly used preservatives KMS and Sodium Benzoate preserve food.

 4+4
- Briefly describe the relation between water activity and shelf life of food.
- Write the advantage of fermented food. Classify the ferment food with example.
- 6. What is oricut food? Write the process to preparation of Pickle and Indian dahi. 2+3+3
- 7. Write the different source for the contamination of food. Write the common microflora present in milk and milk product, Fruits and vegetable, Fish and meat.

 2+2+2+2
- Write the cause of food spoilage. Write the basic mechanion of food spoilage. Give some example of food spoilage microorganism.
- 9. a) What are essential & non-essential amino acids?
 - b) Define complete & incomplete proteins
 - c) How vegetarians can have complete proteins?
- 10. Write the prevention method of food poisoning. Write the object of food preservation. Write the process of pasteurization. 2+1+5

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