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**DHANALAKSHMI SRINIVASAN COLLEGE
OF ARTS & SCIENCE FOR WOMEN
(AUTONOMOUS)**



(For Candidates admitted from 2020-2021 onwards)

PG DEGREE EXAMINATIONS APRIL - 2021

M.Sc., - CHEMISTRY

FOOD AND DRUGS

Time: 3 Hrs

Max.Marks: 75

PART - A

CHOOSE THE CORRECT ANSWER

(10X1=10)

- Which of the following has the highest calorific value?
a) Carbohydrates b) Fats c) Proteins d) Vitamins
- The bread, cereal, rice and pasta group are a good source of _____
a) Carbohydrate b) vitamin C c) calcium d) vitamin D
- Major function of phosphorus is in the formation of
a) Cell membranes b) Cell wall c) Enzymes d) Carbohydrates
- The mineral which controls the functioning of thyroid is
a) phosphorous b) calcium c) magnesium d) iodine
- A food additive is considered to be safe when:
a) No evidence of human toxicity has been observed over the period of its use
b) Estimated Daily Intake (EDI) from its presence in food is less than its ADI
c) Its toxic effects are observed only at doses 100x the EDI
d) Its benefits outweigh its risks
- Piperine is a compound found in
a) Pepper b) turmeric c) cardamom d) cloves
- A substance needed by the body for growth, energy, repair and maintenance is called a
a) Nutrient b) carbohydrate c) calorie d) fatty acid
- The calorie contribution by 100 gm of pulses is ___ K cal.
a) 140 b) 240 c) 340 d) 440
- Which of the following reduces pain?
a) Vaccines b) sedatives c) antibiotics d) analgesics
- Mixture of chloroxylenol and terpineol acts as
a) Antiseptic b) antipyreti c) antibiotic d) analgesics

PART- B

ANSWER ALL THE QUESTIONS

(5X7=35)

11. a) Write the Recommended Dietary Allowance of proteins and fat.

(OR)

b) Discuss the detection of adulterants in coffee powder and turmeric powder.

12. a) Bring out the effects of deficiency and excess of calcium in human.

(OR)

b) Write the dietary sources of phosphorus.

13. a) Enlist the hazardous effect of lead in food.

(OR)

b) Comment on the effect of polycyclic aromatic hydrocarbons as toxin present in food.

14. a) Explain the nutritive values of carrot, brinjal and tomato.

(OR)

b) Write explanatory notes on ISI and AGMARK.

15. a) How is acetyl salicylic acid prepared? Mention its uses.

(OR)

b) Bring out the uses of boric acid and Dettol.

PART-C

ANSWER ANY THREE QUESTIONS

(3X10=30)

16. (i) Write the deficiency diseases of Vitamin-B₆ and Vitamin-C.

(ii) Name any four spices and milk products. Mention their common adulterants.

17. Elaborate the dietary sources, effects of excess and deficiency of Iodine.

18. Define the term food additives. Write their composition and significant characteristics.

19. Determine the saponification values of oils and fats.

20. Describe the methods of preparation of the following:

(i) Paracetamol

(ii) Gentan

(iii) Boric acid

(iv) Tincture of iodine