

LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034



B.Sc. DEGREE EXAMINATION – CHEMISTRY

FOURTH SEMESTER – APRIL 2022

16/17/18UCH4ES01 – CHEMISTRY OF FOOD AND CONSUMER PRODUCTS

Date: 23-06-2022

Dept. No.

Max. : 100 Marks

Time: 09:00 AM - 12:00 NOON

Part – A

Answer ALL Questions.

(10 × 2 = 20)

1. Give any two examples for surfactants.
2. What are foam boosters?
3. List the ingredients of hair dye.
4. Mention the composition of nail polish removers.
5. Define RM value.
6. Name the diseases caused by the deficiency of vitamin C and K.
7. Write the factors affecting the BMR.
8. Fast foods are not good for health. Justify.
9. Specify the illness caused by bacteria and parasites.
10. Enumerate the WHO standards of quality control.

Part – B

Answer any EIGHT Questions.

(8 x 5 = 40)

11. Explain the mechanism of action of detergents.
12. What are the testing procedures and limitations for soaps?
13. Give an account on the applications of ionic and non-ionic detergents.
14. Write a short note on skin lightening materials with examples.
15. What are hair conditioners? Mention the role of a hair conditioner?
16. Enumerate the chemical composition of nail polish and eye brow pencils.
17. How are carbohydrates classified? Explain it with examples.
18. Elaborate the need for fortification of foods with vitamins and minerals.
19. Describe the microbial growth curve of bacteria with a neat graph.
20. Discuss in detail about the mushroom cultivation.
21. What are the diseases associated with protein malnutrition?
22. Explain the role of AGMARK and FSSAI in quality control of foods.

Part – C

Answer any FOUR Questions

(4 x 10 = 40)

23. Discuss the types of shampoos? Explain it with suitable examples. (10)
24. a. Differentiate soaps and detergents. (5)
b. How does turmeric and neem play a vital role in cosmetic industry? (5)
25. a. Enumerate the ingredients and their significance of a sunscreen lotion. (5)
b. List down the different modes of cooking. (5)
26. a. Explain the mechanism behind Maillard Browning reaction. (5)
b. Discuss the contamination of food with toxic chemicals. (5)
27. a. Describe the effect of pressure cooking on vegetables and legumes. (5)
b. Write down the importance of MUFA and PUFA in preventing the heart disease. (5)
28. a. How beverages are preserved using a tetra pack? (5)
b. Mention the adulterants in milk, spices, oil, pulses and cereals. (5)

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