

October 2025
B.A./B.Sc.
First Semester
MULTI-DISCIPLINARY COURSE – 1
CHEMISTRY
Course Code: CHO 1.11
(Chemistry in Daily Life)

Total Mark: 50
Time: 2 hours

Pass Mark: 20

I. Answer the following questions.

1. (a) Explain briefly any two qualitative methods used for the analysis of fat content. 2
(b) Define food preservatives. Explain disulphite and sorbates as a preservative with its structure and function. 1+3+3=7
(c) Give a detailed account of aspartame and its uses as sucrose substitutes. 3
2. (a) Write a note on food adulteration and its importance in daily life. 1+1=2
(b) Discuss some common adulterants present in: 2×2=4
(i) Food Colour (ii) Milk
(c) Write a note on each of the following: 3×2=6
(i) Vanillin (ii) Chlorophyll
3. Define fake colours. Explain the classification of inorganic pigments in detail. Give two applications of colours in food industry. 12

II. Answer any two of the following questions.

4. (a) What is chicory powder? Explain the two methods used for the detection of chicory powder in coffee. 1+4=5
(b) Define the principle of dairy safety. 2
5. (a) Explain the various steps for food processing and packaging. 4
(b) Write a short note on alkyl ester. 3

6. What are flavouring agents? Discuss on the sensory perception of flavour and how flavour retention takes place during food processing.

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