

Roll No.....

Total No. of Printed Pages: [01]

Total No. of Questions: [11]

M.Sc. (Chemistry) (Semester – 3rd)
FOOD ADULTERATION & SAFETY
Subject Code: MFOT0F92
Paper ID: [OE2220225]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It carries 16 marks. It consists of 4 questions of 4 marks each.
2. Section B consist of 4 questions of 8 marks each. The student has to attempt any 3 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(4 marks each)

- Q1. What is Food adulteration? Write in brief about intentional adulterants.
- Q2. Define milk. How can be test the presence of urea in milk?
- Q3. Why is food safety important? Enlist four Indian spices.
- Q4.** What is the Prevention of Food Adulteration Act 1954?

Section – B

(8 marks each)

- Q5. Define spices. Explain various types of adulterants in spices.
- Q6. Write down the difference between adulterants and contaminants with suitable examples.
- Q7. How is food adulteration harmful? What are the laws in India to control food adulteration?
Explain
- Q8.** What are food safety hazards? Discuss the possible causes of food borne illness.

Section – C

(10 marks each)

- Q9. Classify food adulterants and give brief account of harmful effects of adulterants.
- Q10. Enlist common adulterants in milk and explain the methods to detect the adulteration in milk and milk products.
- Q11. Write short note on:
- a. Food positioning by Clostridium
 - b. Food borne illness