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**BHSHSC 154**

**Credit Based II Semester B.Sc. (H.S.) Degree Examination, September 2022  
(Semester Scheme)  
NUTRITION AND FOOD SCIENCE**

Time : 3 Hours

Max. Marks : 80

**Instruction :** Answer **any ten** from Part – A and **any four** from Part – B.

**PART – A**

Answer **any ten**.

**(10×2=20)**

- |   |   |
|---|---|
| 1. a) What do you mean by food energy ?             | 2 |
| b) Expand and define 'RDI'.                         | 2 |
| c) Name any four fruits that are rich in vitamin C. | 2 |
| d) What do you mean by maltose ?                    | 2 |
| e) Explain starch.                                  | 2 |
| f) Explain balanced diet.                           | 2 |
| g) Name any four body building foods.               | 2 |
| h) What do you mean by food spoilage ?              | 2 |
| i) What do you mean by AGMARK ?                     | 2 |
| j) What do you mean by food acids ?                 | 2 |
| k) Explain asepsis.                                 | 2 |
| l) What are the benefits of insoluble fibers ?      | 2 |

**PART – B**

Answer **any four**.

**(4×15=60)**

2. Write short notes on :

- |                       |   |
|-----------------------|---|
| a) Digestion in mouth | 5 |
| b) Absorption         | 5 |
| c) RDA.               | 5 |

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- 3. Classify proteins on basis of source. **15**
  
  - 4. Explain in detail the classification of foods based on their function by giving at least five examples for each. **15**
  
  - 5. Write a short note on the following :
    - a) Smoke drying **5**
    - b) Freezer burn **5**
    - c) HTST. **5**
  
  - 6. Name any 10 foods with its common adulterants. **15**
  
  - 7. Answer the following :
    - a) Explain in detail the factors affecting meal planning. **12**
    - b) What do you mean by very low-calorie diet ? **3**
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