

Reg. No.

--	--	--	--	--	--	--	--	--	--



**BSHHSCN 201**

**II Semester B.Sc. (Home Science) Degree Examination, September 2022  
(2021 – 22 Batch Onwards) (NEP 2020)  
BASIC NUTRITION AND FOOD SCIENCE (DSCC)**

Time : 2 Hours

Max. Marks : 60

**PART – A**

I. Answer **any five** of the questions.

**(5×2=10)**

- 1) a) What is poaching ?
- b) What do you mean by balanced diet ?
- c) What is Scurvy ?
- d) What are fat soluble vitamins ? Give example.
- e) What is pasteurization ?
- f) Give any 4 advantages of cooking.

**PART – B**

II. Answer the following.

**(3×12=36)**

- 2) a) Write a note on germination. Give its advantages.
- b) Explain the moist heat methods of cooking.

**OR**

- 3) a) Give the functions of food.
- b) Classify foods.
- 4) a) Write a note on dextrinisation.
- b) Explain the structure of egg with neat labeled diagram.

**OR**

- 5) a) Write a note on the importance of fruits and vegetable.
- b) Discuss the principles of cereal cookery and add a note on directions for cooking cereals.

**P.T.O.**



- 6) a) Give the functions of carbohydrates. **4**  
b) Explain the sources, functions and deficiency of Iron and zinc. **8**

OR

- 7) a) What are lipids ? Give the classification with example. **4**  
b) Explain the sources, functions and effects of deficiency of vitamin A. **8**

**PART – C**

III. Answer **any 2** of the following questions. **(2×7=14)**

- 8) Give the objectives of cooking. Add a note on different modes of heat transfer.  
9) Air as a media of cooking. Explain.  
10) Write the functions of water. Give the composition of drinking water.  
11) Explain the effects of deficiency of Niacin.
-