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BHSHSEN 202

**II Semester (Open Elective) (NEP-2020) Degree Examination, September 2022
(2021 – 22 Batch Onwards)
NUTRITION AND FOOD SCIENCE**

Time : 2 Hours

Max. Marks : 60

PART – A

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

(5×2=10)

- 1) List two importance of food.
- 2) List 2 ways of drying foods.
- 3) How does chemical preserve food ?
- 4) Mention the deficiency disease of iodine.
- 5) What is meant by RDI ?
- 6) Give the deficiency caused by Vitamin D.
- 7) What is the adulterant present in Bengal gram and chilli powder ?
- 8) Define micronutrients.

PART – B

II. Answer **any four** of the following.

(4×5=20)

- 1) What are the functions of proteins ?
- 2) Mention the source, function and deficiency of thiamin.
- 3) Write short notes of body building foods.
- 4) Mention the factors to consider in freezing food.
- 5) Mention the changes during food storage.
- 6) Write short note on flavoring agents.
- 7) Mention any 5 food with its adulterants.
- 8) Write short notes on anti oxidants.

P.T.O.



PART – C

III. Answer **any three** of the following.

(3×10=30)

- 1) Classify carbohydrates and mention its sources.
 - 2) Explain in detail the different types of food preservation.
 - 3) With the help of a neat diagram, explain the human digestive system.
 - 4) Write a short note on the following :
 - A) Thawing
 - B) Freezer burn.
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