Reg. No. | | | | | | | | | |

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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