



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engineering and Technology)
VII Semester Final Re- Examination – March 2023
2019 Admission

Fdsc.1101

Food Science and Nutrition (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks (10x1=10)

1. is an example for a leavening agent.
2. Poaching is a method of cooking.
3. Starch subjected to dry heat is known as
4. In cereals, the storage form of carbohydrate is
5. Niacin deficiency leads to a disease condition known as
6. An additive that promotes formation of stable mixture is known as
7. is a disease caused by the deficiency of thiamine.

State True or False

8. Sugar is a class II preservative.
9. Vitamin K is known as coagulation vitamin.
10. Thiamine requirement is directly related to calorie requirements.

II Write short notes on ANY FIVE of the following (5x2=10)

1. What are the steps to be undertaken to minimize cooking loss of nutrients from vegetables?
2. Crystallization of sugars
3. Protein calorie malnutrition
4. Discuss on iodine deficiency disorders.
5. Under nutrition and Over nutrition
6. Functional classification of foods
7. What is fermentation? Discuss the advantages of fermentation.

III Answer ANY FIVE of the following (5x4=20)

1. What is parboiling? Explain its advantages and limitations.
2. Classification of preservatives with examples.
3. Essential Fatty Acids (EFA)
4. Factors affecting energy requirement
5. HACCP and its major principles
6. Role of water in the body
7. Define BMR and explain the factors influencing it.

IV Write an essay on ANY ONE of the following (1x10=10)

1. Discuss about the functions, RDA, sources and deficiency symptoms of Vitamin A.
2. Explain enzymatic and non enzymatic browning reactions and summarize the methods for preventing browning reactions in foods.
