

# KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg.) 2016 Admission  
I<sup>st</sup> Semester Final Examination-February-2017

Cat. No: Fdsc.1101.

Marks: 50.00

Title: Food Science and Nutrition (2+1)

Time: 2 hours

**I Fill in the blanks/State True or False/Define**

(10x1=10)

1. The important elements present in body fluids are ----- and -----
2. In cereals, the storage form of carbohydrate is -----
3. ----- and ----- are known as protective foods.
4. Poaching is a ----- method of cooking.
5. Thiamine requirement is directly related to calorie requirements. (T/F)
6. Sugar is a class II preservative. (T/F)
7. RDA
8. Nutrients
9. Colloids
10. Emulsifiers

**II Write short notes/answers on any FIVE of the following**

(5x2=10)

1. Microwave Cooking
2. Measurement of calorific value of food.
3. Functional classification of foods.
4. Protein calorie malnutrition.
5. Objectives of packaging.
6. Requirements for a quality control lab in a processing industry.
7. Functions of vitamin C and name the deficiency diseases of vitamin C

**III Write short answers on any FIVE**

(5x4=20)

1. Different forms of malnutrition.
2. Role of water in the body.
3. Nutrient loss during cooking and any three methods to minimise cooking loss
4. Parboiling – Advantages and disadvantages.
5. Factors affecting energy requirement
6. Role of vitamin A in vision.
7. Classification of preservatives with examples.

**IV Write essay on any ONE**

(1x10=10)

1. Explain enzymatic and non enzymatic browning reactions and summarize the methods for preventing browning reactions in foods.
2. Account on any four important food standards in India.

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