Cat. No: Fdsc.1101　　　　　　　　　　　　　　　　　　　**Marks: 50**
Title: Food Science and Nutrition (2+1)　　　　　　　　　**Time: 2hours**

I Fill in the blanks　　　　　　　　　　　　　　　(10 x 1=10)

1. Energy value of food is determined by_____
2. Fats are essential for absorption of_____
3. Beriberi is due to the deficiency of_____
4. An additive that promotes formation of stable mixture is known as _____

State True or False

5. LDPE is a biodegradable plastic
6. Salt is fortified with calcium salts

Define the following

7. AGMARK
8. Denaturation
9. Anaemia
10. Retort pouch

II Write short notes on any FIVE questions　　　　(5 x 2=10)

1. Recommended dietary allowance for pregnant woman
2. Basic five food groups
3. Methods to minimise cooking loss
4. Benefits of fermentation
5. Crystallisation of sugars
6. Colloids in foods
7. Function of folic acid
8. Name the fat soluble vitamins and their dietary sources

III Answer any FIVE questions　　　　　　　　　(5 x4=20)

1. HACCP and its major principle
2. Advantages of germination in pulses
3. Define food additives and explain any three of them
4. Enzymatic browning reactions in food and its prevention
5. Factors influencing gel formation
6. Define BMR and explain the factors influencing it
7. Function of vitamin A and its deficiency symptoms

IV Answer any ONE question $(10 \times 1=10)$

1. Explain the importance of minerals in human nutrition with special emphasis on calcium, iron and iodine

2. Explain the objectives and different methods of cooking with examples

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