ASSIGNMENT-1

M.Sc. DEGREE EXAMINATION, DEC 2025

First Semester

Food Science, Nutrition and Dietetics

NUTRITION THROUGH LIFE CYCLE
MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

1. (a) Describe the food classification and food composition and nutritive values of different foods.

   (b) Explain the nutritional requirement, intake, gaps and physiology of milk production.

2. (a) Explain the types of infant formulae, and importance of preparation of weaning foods.

   (b) Describe the effect of malnutrition, on physical and mental development.

3. (a) Write an account on the consequences of nutritional deficiencies and adolescence pregnancy.

   (b) Describe the metabolic consequences of slimming diets and weight maintenance.

ASSIGNMENT-2

M.Sc. DEGREE EXAMINATION, DEC 2025

First Semester

Food Science, Nutrition and Dietetics

NUTRITION THROUGH LIFE CYCLE
MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

1.   (a)   Explain the physiological and biochemical and body compositional changes and theories of ageing.

     (b)   Write an account on chronic degenerative diseases.

2.   (a)   Describe the classification od sports events and RDA for sports person.

     (b)   Describe the nutritional needs for industrial workers and space nutrition.

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ASSIGNMENT-1

M.Sc. DEGREE EXAMINATION, DEC 2025

First Semester

Food Science, Nutrition and Dietetics

FOOD CHEMISTRY AND ANALYSIS
MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

1. (a) Describe the structure of water, free and entrapped water.

   (b) Define colloids, characteristics of colloids, and gels.

2. (a) Explain the types of starches, and chemical structures of starch and uses.

   (b) Describe the analysis solid and liquid Fats and explain rancidity.

3. (a) Describe the nature and types of Proteins and their uses.

   (b) Describe electrophoresis and Micro Kjel dahl method.

ASSIGNMENT-2

M.Sc. DEGREE EXAMINATION, DEC 2025

First Semester

Food Science, Nutrition and Dietetics

FOOD CHEMISTRY AND ANALYSIS
MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

1. (a) Explain the chemistry, composition of fruits and vegetables.

   (b) Write an account on plant tissues and their texture.

2. (a) Describe the various types of Vitamins and their uses.

   (b) Explain the principle and applications of HPLC.

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ASSIGNMENT-1

M.Sc. DEGREE EXAMINATION, DEC 2025

First Semester

Food Science, Nutrition and Dietetics

CLINICAL NUTRITION AND DIETETICS
MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

1. (a) Define Dietetics and describe the history of Dietetics.

   (b) Describe the regulation of food intake – hunger and its significance.

2. (a) Explain the theories of diet counselling and its importance.

   (b) Describe the phases of stress and its consequences.

3. (a) Describe the therapeutic modifications of the normal diets.

   (b) Describe the planning of special diets for surgical conditions and burns.

ASSIGNMENT-2

M.Sc. DEGREE EXAMINATION, DEC 2025

First Semester

Food Science, Nutrition and Dietetics

CLINICAL NUTRITION AND DIETETICS
MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

1. (a) Describe the general principles of diet for the conditions osteoarthritis and gout.

   (b) Explain the neurological disorders and migraine syndrome and also remedial methods.

2. (a) Explain the risk factors for the food and srug interactions.

   (b) Describe the modifications of drug action by food and nutrition.

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ASSIGNMENT-1

M.Sc. DEGREE EXAMINATION, DEC 2025
First Semester
Food Science, Nutrition and dietetics

FOOD SCIENCE AND EXPERIMENTAL FOODS
MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

1. (a) Describe Food groups and its relation to health.

   (b) Describe the advantages and disadvantages of Microwave cooking.

2. (a) Explain the structure and characteristics of starch.

   (b) Describe the composition of Fulses and legumes and their importance.

3. (a) Describe the composition and functional properties of Milk.

   (b) Explain the classification and composition of Fish and marine foods.

ASSIGNMENT-2

M.Sc. DEGREE EXAMINATION, DEC 2025
First Semester
Food Science, Nutrition and dietetics

FOOD SCIENCE AND EXPERIMENTAL FOODS
MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

4. (a) Describe the types of sugars and sugar syrups and their influence on the health.

(b) Explain the functional properties of Fat and Rancidity.

5. (a) Explain the Sensory attributes of food quality and its characteristics.

(b) Describe the Analytical and Affective tests of sensory organs.

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