

Assignment 1

(DFN 01)

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.

First Year

Food and Nutritional Science

FUNDAMENTALS OF FOOD AND NUTRITION

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe the terminologies in Food, Nutrition and empty calories and describe balanced diet.
2. Describe the latest concepts in dietary recommendations and explain RDA.
3. Describe the composition of saturated fatty acids and their biological functions.
4. Describe the protein quality and concept of supplementary values of protein.
5. Write an account on water soluble vitamins and their functions.

Assignment 2

(DFN 01)

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.

First Year

Food and Nutritional Science

FUNDAMENTALS OF FOOD AND NUTRITION

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Explain deficiency disease caused by Fat soluble vitamins and their symptoms.
 2. Write an account on micro minerals, their sources and biological functions.
 3. Explain the importance of macro elements like, sodium, potassium and chloride and the factors affecting availability.
 4. Explain, different nutrient deficiency diseases and control measures.
 5. Describe the role of RDA in organising government programmes on nutrition.
-

(DFN 02)

Assignment 1.

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.

First Year

Food and Nutritional Science

NUTRITIONAL BIOCHEMISTRY

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

- (1) Describe the oxidation of glucose by glycolysis.
- (2) Explain biosynthesis of nucleic acids and repair of DNA.
- (3) Describe the mineral metabolism.
- (4) Describe the utilisation, factors affecting utilization of micronutrients.
- (5) Write an account on the role vitamins in metabolism.

Assignment 2

(DFN 02)

M.Sc. DEGREE EXAMINATION,

DECEMBER 2020.

First Year

Food and Nutritional Science

NUTRITIONAL BIOCHEMISTRY

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Write an account on classification and enzyme inhibition.
 2. Write an account on humoral immunity and immunoglobulin.
 3. Explain infection and immunity reactions.
 4. Describe the role of high energy compounds in biochemical energetics.
 5. Explain reduction and electron transport chain.
-

(DFN03)

Assignment 1

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.

First Year

Food and Nutritional Science

FUNCTIONAL FOODS

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Explain the current market scenario of the health foods.
2. Describe public demand and Indian market potential of functional foods.
3. Describe the types of fats, PUFA oils n3, n6 fatty acids and their importance.
4. Describe the protein powders, sources, types and methods of extraction.
5. Describe role of nutraceuticals in health and therapeutic applications.

Assignment 2

(DFN03)

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.

First Year

Food and Nutritional Science

FUNCTIONAL FOODS

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Write an account on diabetic nuts, confectioneries and lactose free foods.
 2. Explain artificial sweeteners and their therapeutic applications.
 3. Describe the non nutritive sweeteners ,their need, importance and types.
 4. Explain the need and importance of technologies and organisms for food biotechnology.
 5. Write an account on food processing improvements through biotechnology.
-

(DFN04)

Assignment 1

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.

First Year

Food and Nutritional Science

INSTITUTIONAL FOODS SERVICE MANAGEMENT

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Describe the principles and functions of food service management, its need and management.
2. Describe the food services available in schools, old people house, hospitals and nursing homes.
3. Write an account on building plans cum outlays of work places and kitchen spaces.
4. Describe the types of food service systems and mechanics of waiter services.
5. Describe health and hygiene of personnel, food borne diseases and importance of surveillance.

Assignment 2

(DFN04)

M.Sc. DEGREE EXAMINATION,
DECEMBER 2020.

First Year

Food and Nutritional Science

INSTITUTIONAL FOODS SERVICE MANAGEMENT

MAXIMUM MARKS: 30

ANSWER ALL QUESTIONS

1. Write an account on food safety awareness programmes to food handlers and consumers.
 2. Define personal management and scope of financial management.
 3. Explain cost concept, cost control, pricing, book keeping and accounting.
 4. Describe food safety in hotels, street foods industry and canteens.
 5. Write an account on monitoring work, employees facilities and benefits.
-