

DFN01

ASSIGNMENT 1
M.Sc. DEGREE EXAMINATION, MAY - 2020
(First Year)
FOOD & NUTRITIONAL SCIENCES
Fundamentals of Food and Nutrition

MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

- 1) Explain edible portion of food and balanced diet.
- 2) Describe the uses and limitations of ICMR and WHO.
- 3) Describe the latest concepts in dietary recommendations and RDA.
- 4) Describe the carbohydrates, its composition and classification.
- 5) Write an account on Fat soluble vitamins and their functions.

DFN01

ASSIGNMENT 2
M.Sc. DEGREE EXAMINATION, MAY - 2020
(First Year)
FOOD & NUTRITIONAL SCIENCES
Fundamentals of Food and Nutrition

MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

- 1) Explain deficiency disease caused by water soluble vitamins and their symptoms.
- 2) Write an account on macrominerals, their sources and biological functions.
- 3) Explain the importance of microelements like Chromium, Iodine and Fluorine in human nutrition.
- 4) Describe, different nutrient deficiency diseases and remedial measures.
- 5) Write an account on the role of RDA in organising nutrition programmes.

DFN02

ASSIGNMENT 1
M.Sc. DEGREE EXAMINATION, MAY - 2020
(First Year)
FOOD & NUTRITIONAL SCIENCE
Nutritional Biochemistry

MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

- 1) Describe the gluconeogenesis and its importance.
- 2) Explain biosynthesis of lipids and their metabolism.
- 3) Describe the role of minerals in metabolism.
- 4) Describe the utilisation, factors affecting utilization of micronutrients.
- 5) Write an account on the utilization of vitamins and their importance.

DFN02

ASSIGNMENT 2
M.Sc. DEGREE EXAMINATION, MAY - 2020
(First Year)
FOOD & NUTRITIONAL SCIENCE
Nutritional Biochemistry

MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

- 1) Explain the factors influencing enzyme activity.
- 2) Write an account on cell mediated immunity.
- 3) Explain the antibody and antigen reactions.
- 4) Write an account on high energy compounds and their role in biological oxidation.
- 5) Describe reduction and electron transport chain.

ASSIGNMENT 1
M.Sc. DEGREE EXAMINATION, MAY - 2020
(First Year)
FOOD & NUTRITIONAL SCIENCE
Functional Foods

MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

- 1) Describe the current market scenario of the health foods.
- 2) Explain public demand and Indian market potential of functional foods.
- 3) Describe the methods of extraction of proteins of oil seeds and legume cakes.
- 4) Describe the low cholesterol oils and cholesterol free foods.
- 5) Describe nutraceuticals, their need, importance, classification and sources.

ASSIGNMENT 2
M.Sc. DEGREE EXAMINATION, MAY - 2020
(First Year)
FOOD & NUTRITIONAL SCIENCE
Functional Foods

MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

- 1) Write an account on phenylalanine free and fibre rich foods and their implications.
- 2) Explain fortification of nutrients in the processed foods and other dietary supplement and their role in health.
- 3) Describe the types and development of sugar free products and their nutritional implications.
- 4) Describe the need and importance of technologies and organisms for food biotechnology.
- 5) Write an account on genetically modified foods and their nutritional implications.

DFN04

ASSIGNMENT 1
M.Sc. DEGREE EXAMINATION, MAY - 2020
(First Year)
FOOD & NUTRITIONAL SCIENCE
Institutional Foods Service Management

MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

- 1) Describe the tools of management, management of resources, need and importance.
- 2) Describe the types of hotels/motels and Restaurants and the type of foods served.
- 3) Write an account on the classification of equipment., selection, design and installation.
- 4) Describe the types of food, vending and mobile catering and self services.
- 5) Describe the laws governing food service in public catering, sanitation of food services in public catering.

ASSIGNMENT 2
M.Sc. DEGREE EXAMINATION, MAY - 2020
(First Year)
FOOD & NUTRITIONAL SCIENCE
Institutional Foods Service Management

MAXIMUM MARKS :30
ANSWER ALL QUESTIONS

- 1) Write an account on food safety in hospitals,hostels, airlines, railways and temples.
- 2) Write an account on health and hygiene of personnel, food borne diseases in public catering.
- 3) Explain recruitment, selection, induction and facilities and benefits of employees.
- 4) Describe food safety in hotels, street foods industry and canteens.
- 5) Write an account on in service training skills required to operate and manage food service system.