

Total No. of Questions : 5]

DFN01

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(First Year)
FOOD & NUTRITIONAL SCIENCES
Fundamentals of Food and Nutrition

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Explain edible portion of food and balanced diet.
b) Describe the uses and limitations of ICMR and WHO.

UNIT - II

- Q2)** a) Describe the latest concepts in dietary recommendations and RDA.
b) Describe the carbohydrates, its composition and classification.

UNIT - III

- Q3)** a) Write an account on Fat soluble vitamins and their functions.
b) Explain deficiency disease caused by water soluble vitamins and their symptoms.

UNIT - IV

- Q4)** a) Write an account on macrominerals, their sources and biological functions.
b) Explain the importance of microelements like Chromium, Iodine and Fluorine in human nutrition.

UNIT - V

- Q5)** a) Describe, different nutrient deficiency diseases and remedial measures.
b) Write an account on the role of RDA in organising nutrition programmes.

Total No. of Questions : 5]

DFN02
M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(First Year)
FOOD & NUTRITIONAL SCIENCE
Nutritional Biochemistry

Time : 3 Hours Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Describe the gluconeogenesis and its importance.
OR
b) Explain biosynthesis of lipids and their metabolism.

UNIT - II

- Q2)** a) Describe the role of minerals in metabolism.
OR
b) Describe the utilisation, factors affecting utilization of micronutrients.

UNIT - III

- Q3)** a) Write an account on the utilization of vitamins and their importance.
OR
b) Explain the factors influencing enzyme activity.

UNIT - IV

- Q4)** a) Write an account on cell mediated immunity.
OR
b) Explain the antibody and antigen reactions.

UNIT - V

- Q5)** a) Write an account on high energy compounds and their role in biological oxidation.
OR
b) Describe reduction and electron transport chain.

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DFN03

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(First Year)
FOOD & NUTRITIONAL SCIENCE
Functional Foods

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Describe the current market scenario of the health foods.
b) Explain public demand and Indian market potential of functional foods.

UNIT - II

- Q2)** a) Describe the methods of extraction of proteins of oil seeds and legume cakes.
b) Describe the low cholesterol oils and cholesterol free foods.

UNIT - III

- Q3)** a) Describe nutraceuticals, their need, importance, classification and sources.
b) Write an account on phenylalanine free and fibre rich foods and their implications.

UNIT - IV

- Q4)** a) Explain fortification of nutrients in the processed foods and other dietary supplement and their role in health.
b) Describe the types and development of sugar free products and their nutritional implications.

UNIT - V

- Q5)** a) Describe the need and importance of technologies and organisms for food biotechnology.
b) Write an account on genetically modified foods and their nutritional implications.

Total No. of Questions : 5]

DFN04

M.Sc. DEGREE EXAMINATION, JUNE/JULY - 2019
(First Year)
FOOD & NUTRITIONAL SCIENCE
Institutional Foods Service Management

Time : 3 Hours

Maximum Marks : 70

Answer any Five Questions.
All questions carry equal marks.

UNIT - I

- Q1)** a) Describe the tools of management, management of resources, need and importance.
b) Describe the types of hotels/motels and Restaurants and the type of foods served.

UNIT - II

- Q2)** a) Write an account on the classification of equipment., selection, design and installation.
b) Describe the types of food, vending and mobile catering and self services.

UNIT - III

- Q3)** a) Describe the laws governing food service in public catering, sanitation of food services in public catering.
b) Write an account on food safety in hospitals,hostels, airlines, railways and temples.

UNIT - IV

- Q4)** a) Write an account on health and hygiene of personnel, food borne diseases in public catering.
b) Explain recruitment, selection, induction and facilities and benefits of employees.

UNIT - V

- Q5)** a) Describe food safety in hotels, street foods industry and canteens.
b) Write an account on in service training skills required to operate and manage food service system.