

This question paper contains 2 printed pages]

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S. No. of Question Paper : 5807

Unique Paper Code : 2202032302

Name of the Paper : Nutrition Science

Name of the Course : B.Sc. (Hons) Food Technology (NEP-UGCF)

Semester : III-Core

Duration : 3 Hours

Maximum Marks : 90

(Write your Roll No. on the top immediately on receipt of this question paper.)

Attempt any five questions in total.

All questions carry equal marks.

1. Discuss the following briefly :

6×3=18

- (a) Energy balance
- (b) Malnutrition .
- (c) BMI
- (d) Potassium
- (e) Balanced diet
- (f) Essential fatty Acids

P.T.O.

2. Discuss the clinical manifestations of deficiency for the following nutrients : 3×6=18
- (a) Vitamin C
 - (b) Vitamin A
 - (c) Calcium
3. (a) Discuss the concept of nutrition labelling stating an example. 8
(b) Explain the five-food group classification in detail. 10
4. Differentiate between the following : 3×6=18
- (a) Boiling and Steaming
 - (b) Soluble Fibre and Insoluble Fibre
 - (c) Megaloblastic Anaemia and Hypochromic microcytic Anaemia
5. Enlist the functions of : 3×6=18
- (a) Thiamine
 - (b) Carbohydrates
 - (c) Zinc
6. (a) Discuss PEM in detail. 8
(b) Explain functions and digestion of fats in the human body. 10
7. Write short notes on any *three* of the following : 3×6=18
- (a) Ariboflavinosis
 - (b) Fluorine
 - (c) Mutual supplementation of proteins
 - (d) Nutraceutical
 - (e) Prevention of nutrient losses during cooking.