

BSc  
Food & Nutrition  
11

JAN-2024

# BLDE (DEEMED TO BE UNIVERSITY)

## B.Sc. AHS FOOD & NUTRITION AND DIETETICS

[Time: 3 Hours]

[Max.Marks: 80]

### II SEMESTER

### PAPER – I (HUMAN NUTRITION - II)

QP CODE: 8280

Your answer should be specific to the questions asked.

Write Question No. in left side of margin.

#### Long Questions

10X1 = 10 Marks

1. Describe the chemistry, biochemical functions, daily requirements, sources and deficiency manifestations of vitamin A

#### Short Essays: (Any – 8)

5 X 8 = 40 Marks

2. Discuss Biochemical functions of Calcium
3. Discuss importance of Magnesium in body
4. Discuss biochemical function of Copper
5. Discuss water balancing mechanism of body
6. Discuss of role fiber in nutrition
7. Write characteristic features of dehydration
8. Folic acid involvement in one carbon metabolism
9. Discuss biochemical functions of Vitamin-E
10. Discuss deficiency symptoms of Folic acid

#### Short Answers: (Any – 10)

3 X 10 = 30 Marks

11. Classify minerals
12. Mention RDA, Source & deficiency of Zinc
13. Enumerate functions of Phosphorus
14. Why Iron is one way substance?
15. Mention RDA, Source & deficiency of Calcium
16. Write functions of water
17. Write classification vitamins
18. 'Burning feet syndrome'
19. Dietary sources of Vitamin-K
20. Three Ds in pellagra
21. Sources of Vitamin-B12

JAN - 2024

**BLDE (DEEMED TO BE UNIVERSITY)**

**B.Sc. in Food & Nutrition**

[Time: 3 Hours]

[Max. Marks: 80]

**II SEMESTER**

**PAPER - II (Food science II)**

**QP CODE: 8282**

Your answer should be specific to the questions asked.

Write Question No. in left side of margin.

**Long Questions**

**10X1 = 10 Marks**

1. Explain milk cookery in detail.

**Short Essays: (Any – 8)**

**5 X 8 = 40 Marks**

2. What are the steps included in milk processing?
3. Explain structure of the egg along with the pigments present in them.
4. What is the nutritional composition of meat? Explain.
5. Write a note on storage and spoilage of fish.
6. Explain role of pepper and turmeric in diet.
7. Write about cheese preparation in detail.
8. Explain about determination of quality of egg.
9. What are the changes observed during cooking of meat?
10. Explain the preservation and storage of poultry.

**Short Answers: (Any – 10)**

**3 X 10 = 30 Marks**

11. What are Casein and Whey? Explain.
12. What are the changes that occur during egg deterioration?
13. Explain about different classes of meat.
14. Explain classification of fishes.
15. Brief about the role of spices in cookery?
16. List out and explain the physical properties of milk.
17. Write a note on preservation of egg.
18. Write about the post-mortem changes in meat.
19. Explain the processing of poultry.
20. What are the observations to be done while selecting the fresh fish?
21. What are the general functions of spices?