





ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009
FOOD SCIENCE & NUTRITION
SEMESTER - 2



Time : 3 Hours]

[Full Marks : 70

GROUP – A

(Multiple Choice Type Questions)

1. Choose the correct alternatives for the following : 10 × 1 = 10
- i) Zinc is an important part of the enzyme
- a) carbonic anhydrase b) hexokinase
- c) carbonic dehydrogenase d) isomerase.
- ii) is a sulphur containing amino acid.
- a) Methionine b) Alanine
- c) Histidine d) Valine.
- iii) The protein quality can be measured by means of
- a) BV b) BMI
- c) nitrogen fixation d) standardization.
- iv) There are well known essential amino acids.
- a) 9 b) 13
- c) 7 d) 17.
- v) Botulism is a type of food-borne disease caused by
- a) bacteria b) virus
- c) yeast d) mould.



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vi) F.P.O. was revised in the year of

a) 1962

b) 1955

c) 1947

d) 1951.



vii) Richest source of Vitamin C is

a) amla

b) green leafy vegetables

c) guava

d) apple.

viii) The child suffering from PEM should be given for the existing weight.

a) 150-200 kcal/kg/day

b) 200-250 kcal/kg/day

c) 220-240 kcal/kg/day

d) 440-450 kcal/kg/day.

ix) Formation of bone is called

a) ossification

b) calcification

c) gelatinization

d) ramification.

x) Iron is stored in the liver, spleen and bone marrow in the form of protein as

a) globin

b) ferritin

c) myoglobin

d) haemoglobin.

GROUP – B

(Short Answer Type Questions)

Write short notes on any *three* of the following questions.

3 × 5 = 15

2. Five food groups.
3. Causes of food spoilage.
4. Enzymatic and non-enzymatic browning.



5. Rigor Mortis.
6. Fe-deficiency anaemia.
7. Water balance.



GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following questions.

3 × 15 = 45

8. Define protein. What is the R.D.A. of protein for different age groups ? Discuss about the structure of protein. What are the important functions of protein ? What are different ways by which we can estimate the protein quality ? 2 + 2 + 3 + 5 + 3
9. Define health. What is malnutrition ? What are the different objectives of nutrition ? Discuss in brief the relationship between health and nutrition. 2 + 2 + 3 + 8
10. What is Preservation ? Name any two commonly used preservatives. What are the differences between Sterilization and Pasteurization ? Explain the process of Canning in detail. 3 + 2 + 3 + 7
11. What is balanced diet ? What are the important factors considered while planning a balanced diet ? What are the factors affecting food acceptability ? 3 + 6 + 6
12. What are vitamins and minerals ? Classify them and give examples of each type. What are the major food sources of calcium and zinc ? Discuss about the functions played by calcium and zinc in our body. Give two examples of antioxidant which are present in food. 1 + 3 + 3 + 6 + 2

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