## PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

#### **BVoc DEGREE EXAMINATION DECEMBER 2019**

(First Semester)

#### Branch - FOOD PROCESSING TECHNOLOGY BASICS OF HUMAN NUTRITION

Time : Three Hours

### Maximum : 75 Marks

### <u>SECTION-A (20 Marks)</u>

Answer ALL questions

ALL questions carry EQUAL marks

 $(10 \times 2 = 20)$ 

- 1 Define nutrient.
- 2 List the etiology of vitamin B<sub>2</sub> deficiency.
- 3 What is BMR?
- 4 Write a note on electrolyte balance.
- 5 What is protein sparing action?
- 6 Enlist the food sources of vitamin K & E.
- 7 Write the functions of selenium.
- 8 Define RDA.
- 9 Classify fats with example.
- 10 Write the calorie requirements of women of doing different physical activities.

# SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5x5 = 25)

11 a. Give an account on nutrition milestones.

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OR

B. Explain the common nutritional problems in India.

12 a. How do you determine energy value of foods?

OR

b. Write a note on acid-base regulation.

13 a. Brief the functions of carbohydrate.

OR

b. Explain the significance of essential fatty acid.

14 a. Write the functions and deficiency of folic acid.

OR

- b. Brief the functions and deficiency of Iodine.
- 15 a. Give an account on account on food guide for meal planning.

OR

b. Enlist the steps in calculating nutritive value.

# SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks  $(3 \times 10 = 30)$ 

- 16 State the etiology and prevention of any 2 malnutritional problems in India.
- 17 Describe the factors affecting BMR and brief the effect of energy imbalance.
- 18 Explain the functions, deficiency and food sources of vitamin A, B &C.
- 19 Discuss the functions, digestion and quality evaluation of protein.
- 20 Elaborate the principles of menu planning and list the RDA of all nutrients for an adolescent girl.