



KERALA AGRICULTURAL UNIVERSITY
B. Sc. (Hons.) Ag. 2016 admission
VI Semester Final Examination - July-2019

mssc.3201

Principles of Food Science and Nutrition (2+0)

Marks: 50
Time: 2 hours

Fill in the blanks

(10x1=10)

- 1 Synthesis of glucose from non carbohydrate source is called
- 2 Sequence of amino acids in a polypeptide chain indicates..... structure.
- 3 A clinical condition of Niacin deficiency is
- 4 Which food group forms the base of the food pyramid
- 5 are most common causes of spoilage of fruits and vegetables.

Match the following

- | | |
|-------------|-------------------|
| 6 Vitamin A | a Under nutrition |
| 7 Vitamin D | b Scurvy |
| 8 Vitamin C | c Over nutrition |
| 9 PEM | d Rickets |
| 10 Obesity | e Night blindness |

Write short notes on ANY FIVE of the following

(5x2=10)

- 1 Metabolic functions of lipids.
- 2 Stereoisomers with examples.
- 3 Write functions and deficiency of calcium.
- 4 Explain nutritional classification of amino acids.
- 5 Principles of food preservation.
- 6 Principles of HACCP.
- 7 Nutraceuticals.

Answer ANY FIVE of the following

(5x4=20)

- 1 Nutritional anemia prophylaxis programme.
- 2 List the five basic food groups and the nutrients present in them.
- 3 Classification of fatty acids based on structure. Give examples.
- 4 Iodine deficiency disorder.
- 5 Explain the following food preservation methods.
a Canning b Irradiation
- 6 Write short note on AGMARK standards.
- 7 List the points to be considered while planning a diet.

Write an essay on ANY ONE of the following

(1x10=10)

- 1 Anthropometric assessment of nutritional status of the population.
- 2 Write functions, deficiency and sources of vitamin A.
