

QP CODE: 18103644



Reg No :

Name :

B.Sc.DEGREE(CBCS)EXAMINATION, DECEMBER 2018

First Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS1CRT01 - BASIC NUTRITION

2018 Admission only

52A07E2E

Maximum Marks: 80

Time: 3 Hours

Part A

Answer any **ten** questions.

Each question carries **2** marks.

1. Categorize the list the nutrients
2. Define water balance
3. Define oedema
4. Explain oligosaccharides with examples
5. Assess the influence of dietary fibre on gastrointestinal tract
6. Give the expansion of GOBI
7. List out the methods used to assess the protein quality
8. Quote the classification of vitamins
9. Name two nutrients which have major role in blood clotting
10. List the functions of iodine
11. Define one kilocalorie
12. Give the energy values of carbohydrates, fats and proteins

(10×2=20)

Part B

Answer any **six** questions.

Each question carries **5** marks.

13. What is RDA and which are the factors affecting RDA
14. Explain the role of food guide pyramid in planning a balanced diet
15. Explain on body electrolytes and the distribution of water in the body.





16. Write in detail about the classification of proteins.
17. Give a detailed account of classification of fats.
18. Conclude the effects of excess and insufficient consumption of fats.
19. Discuss on the sources, RDA and deficiency of vitamin C.
20. Discuss on the deficiency disorders of vitamin D.
21. Compare reference man and reference woman.

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Justify the interrelationship between nutrition and health
23. Prepare an essay on the distribution ,requirements, sources and functions of water.Explain on body electrolytes
24. Explain the sources, functions, RDA and deficiency disorders of calcium.
25. Describe energy and its unit.What are the components of energy requirements? Elaborate the sources and requirements based on reference man and woman

(2×15=30)

