

B.VOC. DEGREE EXAMINATION, OCTOBER 2018**Fourth Semester**

Core Course—FUNCTIONAL FOODS AND NEUTRACEUTICALS

(For B.Voc. Degree in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

Part A (short Answer Questions)*Answer all questions.**Each question carries 1 mark.*

Write short notes on :

1. Fatty acid.
2. CHD.
3. Reactive oxygen species.
4. Lactobacillus.
5. Carotenoids.
6. Health benefits of garlic.
7. Coronary heart disease.
8. Fish oils.
9. Vitamin C
10. Probiotics.

(10 × 1 = 10 marks)

Part B (Brief Answer Questions)*Answer any eight questions.**Each question carries 2 marks.*

11. Write about a vegetable with antioxidant property.
12. Write an account on omega 3 fatty acids.
13. Explain the health impact of turmeric.
14. Write about citrus flavanoids.
15. Give an account on PUFA.
16. Give an account on adverse health effects of CLA.
17. Write about health benefits of broccoli.

Turn over

18. Write a note on potential product poisoning of functional food.
19. Explain antioxidant action of flavanoids.
20. Write about a probiotic food.
21. Explain role of nutraceuticals in disease prevention.
22. Write a note on health benefits of olive oil.

(8 × 2 = 16 marks)

Part C (Short Essay Type Questions)

Answer any six questions.

Each question carries 4 marks.

23. Write about serum lipid changes associated with nut consumption mentioning the mechanism of action.
24. Give an account on microbiology of gastrointestinal tract and importance of functional foods.
25. Write about evolution of marketing environment for functional foods.
26. Explain carotenoid absorption and measurement of absorption.
27. Give an account on analysis of CLA in food and biological samples.
28. Explain kinetic modelling of food.
29. Explain mechanism of action of nutraceuticals.
30. Write a note on health benefits of citrus flavonoids.
31. Explain health benefits of lycopene.

(6 × 4 = 24 marks)

Part D (Long Answer Questions)

Answer any two questions.

Each question carries 15 marks.

32. Describe Lipoprotein metabolism.
33. Give an outline of antioxidant properties of phytochemicals.
34. What are functional foods ? Write about efficacy of herbs in functional foods.
35. Write an account different types of nutraceuticals. Explain the chemical nature.

(2 × 15 = 30 marks)