VCD/21022/S.Y.B.A (CA) / NUTRITION AND FOOD SCIENCE/ SEMESTER -III/ 21/2 HRS /75MARKS. Q.1 a) Define the terms. (5 Marks) 1. Food 2. Saturated Fatty acids 3. Caramelization 4. PEM 5. Balanced Diet b) Fill in the blanks (5 Marks) is a quick source of energy. 2. Body building and repair is the main function of 3. 1 gm of Carbohydrate provide _____ Cal. 4. The development of any disagreeable odour and flavour in fats and oil causing spoilage is known as 5. ____ is the only animal source of carbohydrates. c) Match the columns. (5 Marks) Sr. no Column A Column B Visible fat Glucose 2 Monosaccharides Spinach 3 Complete Protein Soft drinks 4 Protective vegetable group Butter 5 Empty calories Eggs Q.2 Attempt any three (15 Marks) 1. Define Food and its functions in detail. 2. Draw the food pyramid and explain in detail. 3. Define the term: Over and under nutrition. 4. What are the factors affecting on daily food intake? 5. Write a short note on Iodine. Q.3 Attempt any three (15 Marks) 1. Explain the classification of Fats.

2. Write a short note on Monosaccharides.

3. State the functions of Proteins.

5. Write down the sources of Protein.6. Explain the hydrogenation of fats.

4. What is Gelatinization?

Q.4 Attempt any three

1. Write a short note on vitamin D.

- 2. What do understand by Vegan diet?
- 3. Write a note on Iron.
- 4. Explain the functions of water.
- 5. Write a short note on Vitamin B1.
- 6. Explain the importance of Prothrombin.

Q.5 Attempt any three

- 1. Write down the deficiencies of Protein.
- 2. Define Fatty acids and its classification.

- 3. Describe the role of vitamin A in diet.
- 4. Explain the body building food group.

(15 Marks)

(15 Marks)