

B. Voc. DEGREE (C.B.C.S.S.) EXAMINATION, APRIL 2018
(2017 Admission Regular & 2016 Admission Improvement / Supplementary)

SEMESTER II – COMPLEMENTARY COURSE
(FOOD PROCESSING TECHNOLOGY)

VFP2G03TB – FOOD SCIENCE AND NUTRITION - II

Time: Three Hours

Maximum Marks: 80

PART A

I. Answer all questions. Each question carries one mark

1. What is BMI?
2. What is cystinuria?
3. What is ketosis?
4. What are oligosaccharides?
5. What is an amino acid pool?
6. Define glyceemic load.
7. What are insoluble fibres?
8. List out the symptoms of albinism
9. What are globular proteins?
10. What are lipids?

(10 x 1 = 10)

PART B

II. Answer any eight questions. Each question carries 2 marks

11. What are polysaccharides? Classify polysaccharides.
12. Write a note on MSUD.
13. Differentiate between HDL and LDL.
14. What is protein sparing action?
15. What are the functions of proteins?
16. Classify lipids.
17. Give the cut off values to determine BMI.
18. Comment on transamination and deamination.
19. How is lipid stored in our body?
20. What is HFCS?
21. Differentiate between PUFA and MUFA.
22. What are GLUT proteins? Write about its role in our body.

(8 x 2 = 16)

PART C

III. Answer any six questions. Each question carries 4 marks

23. How are ketone bodies formed?
24. Explain the inborn errors of protein metabolism.
25. Write a note on different levels of body composition?
26. Explain the utilization of glucose in our body.

27. Illustrate the health benefits of resistant starch.
28. Write a note on the enzymes that help in carbohydrate digestion.
29. Which are the direct methods used for assessment of body composition?
30. Explain the classification of protein with examples.
31. Comment on lipid metabolism.

(6 x 4 = 24)

PART D

IV. Answer any two questions. Each question carries 15 marks

32. Explain protein biosynthesis.
33. Explain the digestion, absorption, transport and storage of carbohydrates.
34. Explain the role of fibre in maintaining health
35. Explain the metabolism of lipids in our body.

(2 x 15 = 30)