TM	124	47	20	
1 174	124	. 1.5	20	

Reg. No :..... Name :....

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024 2024 ADMISSIONS REGULAR SEMESTER I - CORE COURSE Food Science And Nutrition

FN1C02TM20 - Advanced Nutrition I

Time: 3 Hours Maximum Weight: 30

Part A

I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

- 1. Define body composition at Molecular level.
- 2. Define body composition at Atomic level.
- 3. Differentiate Ghrelin and cholecystokinin .
- 4. Classify life styles of Indian adults based on PAL.
- 5. Define glycemic index, glycemic load and satiety index.
- 6. What is lactose intolerance? What are the ill effects of it? How can it be treated?

1811

- 7. Elaborate on obligatory nitrogen losses of adults.
- 8. Give the nutritional classification of proteins.
- 9. Differentiate fat replacers and fat burners.
- 10. Write a short note on advantages and disadvantages of hydrogenated fat.

Part B

II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

- 11. Discuss Under water weighing as a method to assess body composition.
- 12. Discuss DLW as method of assessing energy expenditure. State the advantages and disadvantages.
- 13. What are resistant starches (RS)? Enlist the types of RS.
- 14. Discuss on the hormonal control of carbohydrate homeostasis.
- 15. Describe the process of amino acid absorption. Enlist the factors affecting.
- Discuss on the steps involved in the brush border absorption of amino acids.
- 17. Discuss on the functions of fat.
- 18. What are these benefits of blending oils? Which are the generally blended for health benefits?

Part C

III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

- 19. With the help of a diagramme describe the method of measuring BMR of an adult using Benedict-Roth apparatus.
- 20. Describe and compare the physiological actions and health benefits of soluble and insoluble fibers.
- 21. Discuss on the current methodology for determining protein requirement of Indians. Give the protein requirement for different age groups.
- 22. Bring out the role of essential fatty acids in our diet. Critically evaluate the various fats used in Indian diet.