TV222510W

Reg. No :.....

Name :.....

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023

2022 Admissions Regular & 2021 Admissions Supplementary / Improvement And 2020, 2019 And 2018 Admissions Supplementary

SEMESTER II - GENERAL COURSE (For FOOD PROCESSING TECHNOLOGY)

VFPT2G03B18 - FOOD SCIENCE AND NUTRITION II

Time : 3 Hours **Maximum Marks : 80**

Part A

I. Answer any Ten questions. Each question carries 2 marks **(10x2=20)**

1. Expand and define MUAC.
2. Expand and define BMI. How is it calculated?
3. What is the use of ORS?
4. Differentiate between available and unavailable carbohydrates.
5. "Sodium is essential for carbohydrate absorption". Substantiate.
6. Define the term proteins.
7. How is urea formed in human body?
8. Define the following terms. a) Zymogen b)Zymase
9. What is the significance of lingual and gastric lipases?
10. Define the term lipids. How is it basically classified?
11. What is the role of melanin? What happens if it is deficient?
12. What is "nystagmus" and "amblyopia". Which inborn disorder shows such symptoms?

Part B

II. Answer any Six questions. Each question carries 5 marks **(6x5=30)**

13. Write short note on direct methods of body composition analysis.
14. What is the role of Human glucose transporters? Tabulate the types.
15. Brief on factors affecting glycemic index of foods.
16. What is the role of RNA in protein biosynthesis?
17. Discuss in short about secondary and tertiary structure of proteins.
18. What is meant by entero-hepatic circulation?
19. Write a note on sources and characteristics of different types of fat.
20. Can we treat albinism? What are the possibilities?
21. Write short note on etiological factors and symptoms of MSUD.

Part C

III. Answer any Two questions. Each question carries 15 marks **(2x15=30)**

22. Explain the steps to determine the Body mass index of an individual.
23. Detail on the absorption, transport and excretion of carbohydrates.

24. Explain second line of defense in removal of urea.
25. Explain the following about lipids a) Classification b) Properties c) Structure