23U424	(Pages: 2)	Name :
		Reg. No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2025

(CBCSS-UG)

(Regular/Supplementary/Improvement)

CC19U FTL4 A14 - NUTRITION AND HEALTH

(Food Technology - Common Course)

(2019 Admission onwards)

Time: 2.5 Hours Maximum: 80 Marks

Credit: 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

- 1. Mention the determinants of health.
- 2. Define overnutrition.
- 3. Write down the components of energy requirements.
- 4. Give any four examples of macrominerals.
- 5. Write down the RDA of carbohydrates.
- 6. Classify proteins based on structure.
- 7. List nine essential amino acid.
- 8. Write down the classifications of fatty acids.
- 9. Define visible fats with examples.
- 10. Define good cholesterol.
- 11. Mention the RDA of calcium.
- 12. Classify fat soluble vitamins.
- 13. Classify water soluble vitamins.
- 14. Write any four food sources of vitamin D.
- 15. Define scurvy.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

Answer *all* questions. Each question carries 5 marks.

- 16. Explain concept of health.
- 17. Draw and explain food guide pyramid.

- 18. Write a note on ORS.
- 19. Write down the water balance in detail.
- 20. Write a note on dietary fibre.
- 21. Write a note on goitrogens in detail.
- 22. Explain pellagra.
- 23. Write down the functions and sources of Vitamin B5.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any two questions. Each question carries 10 marks.

- 24. Explain the classification, and functions of carbohydrates.
- 25. Explain Iron under the following headings a) classification, b) sources and c) functions.
- 26. Discuss the deficiency diseases of Ascorbic acid in detail.
- 27. Briefly explain Riboflavin under the following headings a) functions b) sources and c) deficiency diseases.

 $(2 \times 10 = 20 \text{ Marks})$
