22U581	(Pages: 2)	Name:
		Reg.No:

FIFTH SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL5 D03 - FOOD AND HEALTH

(Food Technology - Open Course)

(2019 Admission onwards)

Time: 2.00 Hours Maximum: 60 Marks

Credit: 3

Part A (Short answer questions)

Answer all questions. Each question carries 2 marks.

- 1. Give two examples of pulses.
- 2. Give any two examples of protein rich vegetarian foods.
- 3. Give any four food sources of Fats.
- 4. Write any four functions of Water.
- 5. Mention the list of foods to be included in Weight reduction diet.
- 6. Expand CVD.
- 7. Write down the principle of Constipation diet.
- 8. Define Lactose Intolerance.
- 9. Give any four methods of natural food preservation.
- 10. Expand AGMARK.
- 11. Define food allergens.
- 12. Define Botulism Botulism.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

Answer all questions. Each question carries 5 marks.

- 13. Describe the word Balanced Diet.
- 14. Explain the health benefits of Functional foods with suitable examples.
- 15. Write down the classification of nutrients based on it funtions.
- 16. Write down the factors affecting the RDA.
- 17. Write down the dietary modifications of Diabetes.

- 18. Explain the scope of food additives in food industry.
- 19. Write down the risk factors of food allergy.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

- 20. Draw and explain food guide pyramid in detail.
- 21. State the definition, types and side effects of food adulteration.

 $(1 \times 10 = 10 \text{ Marks})$
