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Name:

Reg. No.....

FIFTH SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2021

(CUCBCSS-UG)

CC17U FTL5 D03 – FOOD AND HEALTH

(Food Technology - Open Course)

(2017, 2018 Admissions – Supplementary/Improvement)

Time: Two Hours

Maximum: 40 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

Name the following:

1. Name the toxin usually found in canned food products.
2. Celiac disease is caused by
3. Give an example of natural emulsifier used in food production.
4. Name a fat soluble antioxidant.
5. Name the millet rich in iron content.

(5 × 1 = 5 Marks)

PART B

Answer any *five* questions. Each question carries 2 marks.

6. Expand RDA and write on its significance.
7. Explain on lactose intolerance.
8. Give a note on functions of food additives.
9. Define food adulteration with one example.
10. Distinguish between food allergy and food poisoning.
11. List out the complications of E. Coli infection.
12. Define the role of antioxidants in maintaining good health.

(5 × 2 = 10 Marks)

PART C

Answer any *three* questions. Each question carries 5 marks.

13. Discuss the role of major nutrients in foods.
14. Classify food preservatives.
15. Distinguish between type 1 and type 2 diabetes mellitus.
16. Summarize on major adulterants seen in food products.
17. Elaborate on importance of BMI.

(3 × 5 = 15 Marks)

PART D

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

18. Explain on the etiology and complications of obesity.
19. Elaborate on food borne infections (any 3)-its causes, symptoms and control.

(1 × 10 = 10 Marks)
