Seat No.: _____ **Enrolment No._____**

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER–V (OLD) - EXAMINATION – SUMMER 2017

Subject Code: 151401 **Date: 27/04/2017**

Subject Name: Design & Formulation of Foods

Time: 02:30 PM to 05:00 PM **Total Marks: 70**

Instructions:

1. **Attempt all questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1	**(a)**	Write in detail about processed products from rice	**07**
	(b)	Describe principles of menu planning process.	**07**
Q.2	**(a)**	Describe different types of diabetes. How a therapeutic diet can be planned for diabetic person?	**07**
	(b)	Explain how nutrition affects performance of athletes.	**07**
		OR	
	(b)	Describe the morphological structure of an egg.	**07**
Q.3	**(a)**	Explain different types of formula milks and describe parameters used for fortification of formula milk.	**07**
	(b)	Comment on 'eating disorders among infants'	**07**
		OR	
Q.3	**(a)**	Explain nutrition related disorders in pregnant women	**07**
	(b)	Describe the concepts of prebiotics, probitics and synbiotics with suitable examples.	**07**
Q.4	**(a)**	Describe major nutrition related concerns for old age people	**07**
	(b)	Write a note on Anorexia nervosa and Bulimia nervosa	**07**
		OR	
Q.4	**(a)**	What are nutrition related concerns of adolescence? Describe factors which influence the food choices among adolescents.	**07**
	(b)	Describe weaning foods with suitable example	**07**
Q.5	**(a)**	Write in detail about nutritional value of legumes and pulses	**07**
	(b)	Describe the concept of glycemic index of food and give it's nutritional importance.	**07**
		OR	
Q.5	**(a)**	State various anti-nutritional factors present in foods and describe any two factors.	**07**
	(b)	Describe the food exchange lists.	**07**

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