Seat No.:	Enrolment No

## **GUJARAT TECHNOLOGICAL UNIVERSITY**

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

**Subject Code: 151405** Date: 15/05/2017 **Subject Name: Food Nutrition & Health (Institute Elective - II)** 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. 0.1 (a) Answer the following questions in short. 07 What are signs of good nutritional status? i) What are functions of nutrient? ii) Write any two examples of body building foods. iii) Why infant need more protein than that of adult? iv) Seasonal fruits and vegetables should be consumed by human. v) Justify. Lower amount of fat and oils should be consumed in the diet. vi) Define nutrition. vii) **(b)** Discuss the consequences of food adulteration on the consumers. 07 **Q.2** (a) Draw a well labeled schematic representation of Food guide pyramid. Discuss 07 food groups with recommended serving sizes and its sources. **(b)** Define Malnutrition. Explain protein energy malnutrition. 07 **(b)** Explain the basic strategies to protect against the adulterated food. 07 (a) What do you understand by food poisoning? Explain the various consequences **Q.3 07** of food poisoning. (b) Highlight on anti-nutritional factor in food. Enlist the methods to reduce or **07** eliminate the anti-nutrients present in food. Define Nutrient. Explain Nutrient wheel with diagrammatic representation. Q.3 (a) 07 Define vitamin. Discuss the classification of vitamins along with their 07 characteristics. (a) Discuss the diet and nutritional requirement of adult age group. **07** 0.4 (b) Discuss the control measures to prevent food poisoning caused by micro-07 organisms. OR (a) What is basal metabolism rate? Discuss the factors affecting it. **Q.4** 07 (b) Discuss the functions of protein in human nutrition. 07 Explain the chemical test to detect the following adulteration. 0.5 **07** (a) Metanil Yellow in turmeric i) ii) Argemon oil in mustard oil iii) Starch in milk (b) Discuss the classification of food on the basis of function in human body. 07 (a) Explain the functions of fat in human nutrition. **Q.5** 07

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**(b)** Differentiate between complete protein and incomplete protein.