Seat No.:	Enrolment No.

GUJARAT TECHNOLOGICAL UNIVERSITY BE - SEMESTER-V • EXAMINATION – SUMMER 2013

Subject Code: 151401 Date: 20-05-2013 **Subject Name: Design and Formulation of Food** Time: 10.30 am - 01.00 pm **Total Marks: 70 Instructions:** 1. Attempt all questions. 2. Make suitable assumptions wherever necessary. 3. Figures to the right indicate full marks. (a) Discuss the nutritive of fruits and vegetables. What are the effects of processing 0.1 07 on them? (b) What do you understand about the balanced diet? Discuss the requirement 07 and importance of the balanced diet to the different age groups. **Q.2** (a) Differentiate fermented and fresh pack pickles? Describe role of obriningo 07 process in pickle manufacturing? (b) Describe with suitable examples (i) designer foods (ii) Pre-biotic foods and **07** (iii) pro-biotic foods. OR **(b)** Describe functional foods? How they are different from nutraceuticals? 07 0.3 (a) Discuss hazards of anti-nutritional factors in food. 07 **(b)** Discuss food exchange system with various examples. **07 Q.3** (a) How food pyramid can be useful as food guide in menu planning? 07 **(b)** What is diabetes? List different types of diabetes? Discuss management of 07 diabetes. (a) What is Infant food? Why Infant food has preference of human milk over 07 **Q.4** animal milk? **(b)** Describe the principles of therapeutic diet with suitable examples. **07** OR (a) Discuss the causes and symptoms of person suffering from gastro intestinal **Q.4** 07 disease. Plan its diet. (b) What do you understand protein energy malnutrition? Suggest suitable diet **Q.4** 07 for them. **Q.5** (a) Why water and fiber are considered as the most essential nutrients required 07 in human diet? **(b)** Discuss nutritional significance of traditional fermented foods. **07** OR (a) Classify the vitamins and discuss the function and role of Vitamin E and K 0.5 07 in diet. **(b)** Describe the process and maintenance of microbial culture for fermented 07

foods.