

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER-V • EXAMINATION – WINTER • 2014

Subject Code: 151401

Date: 01-12-2014

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.**

- Q.1 (a)** What is synbiotic food? How it is beneficial for human health? **08**
(b) Enlist factors affecting food choices by adolescents **06**
- Q.2 (a)** Give specific points to be considered while planning a diet **07**
(b) What is a therapeutic diet? How a diet can be planned for a person with diabetes? **07**
- OR**
- (b)** Describe the nutritional significance of traditional fermented foods. **07**
- Q.3 (a)** Enlist and describe toxins formed during processing of foods **07**
(b) Describe the processed products of maize? **07**
- OR**
- Q.3 (a)** Give the nutritional significance of cereals in a daily diet **07**
(b) Describe the morphological structure of an egg. **07**
- Q.4 (a)** Write in detail about processed products from rice **07**
(b) Describe the egg white proteins **07**
- OR**
- Q.4 (a)** Describe functional foods with suitable example and state how they differ from nutraceuticals? **08**
(b) Write in detail about metabolizable and non metabolizable carbohydrates found in fresh fruits and vegetables **06**
- Q.5 (a)** Briefly explain the food considerations in order to address the health concerns of elderly people. **08**
(b) Explain how nutrition affects performance of athletes. **06**
- OR**
- Q.5 (a)** What are weaning foods? Suggest a formulation of weaning food. **07**
(b) Explain any two nutrition related disorders in pregnant women. **07**
