

School of Biomedical Science**Bachelor of Science in Clinical Nutrition and Dietetics
Semester End Examination - Jul 2024****Duration : 180 Minutes
Max Marks : 100****Sem I - Q1UC103T - Introduction to Food Science**General Instructions*Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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| 1) | What is Bio-fortification? | K1(2) |
| 2) | Elaborate the clinical features of phenylketonuria. | K2(4) |
| 3) | Explain the effect of pasteurization on milk nutritive value. | K2(6) |
| 4) | Write a note on the nutritional importance of milk in diet. | K3(9) |
| 5) | Discuss the different stages of spoilage of fish and poultry. | K3(9) |
| 6) | What are the different toxins present in nuts. What are their impact on the other nutrients. | K5(10) |
| 7) | Specify a spice with its characteristics and medicinal value | K4(12) |
| 8) | Discuss different moist heat cooking methods with their benefits and limitations. | K5(15) |
| 9) | Emphasize the importance of including fruits in the diet by focusing the nutritional composition. | K5(15) |
| 10) | What are different nutrients required by the body? Which food groups meet these nutrient requirements? | K6(18) |