

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE SEM-V Examination-Nov/Dec.-2011

Subject code: 151401

Date: 29/11/2011

Subject Name: Design & Formulation of Foods

Time: 2.30 pm -5.00 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)** Answer the followings as directed: **06**
- i) Differentiate between: Prebiotics and Probiotics
 - ii) What is diet therapy?
 - iii) 'Digestibility of malted food is less'. State true or false
 - iv) What are dietary fibers?
 - v) "Parboiled rice is more nutritious than raw polished rice" Justify.
 - vi) "Eggs proteins are higher quality proteins" Justify.

- (b)** List out the points to considered in planning a diet for diabetic patient. **04**

- (c)** Discuss the advantages of convenience food. **04**

- Q.2 (a)** Describe 'Food Guide Pyramid' with its important features. **07**
- (b)** Define 'Protein Energy malnutrition'. List out its symptoms in children and suggest diet to overcome it. **07**

OR

- (b)** Discuss the nutritional requirements of weaning foods. **07**

- Q.3 (a)** What is balanced diet? Suggest the diet for athletes. **07**
- (b)** List out the various traditional fermented foods and highlight some of the important physico-chemical changes occur during their preparation. **07**

OR

- Q.3 (a)** Define RDA and discuss the importance and factors affecting RDA. **07**
- (b)** Discuss in detail the nutritional significance of fermented foods. **07**

- Q.4 (a)** Describe the nutritional value of legumes and pulses. **07**
- (b)** Enlist various anti-nutritional factors found in food and describe any two in detail. **07**

OR

- Q.4 (a)** Describe the nutritional value of milk and milk products. **07**
- (b)** How the anti-nutritional factors present in natural foods are harmful to living organisms? State the methods to remove them. **07**

- Q.5** **(a)** Write short notes on: **06**
 i) Functional foods
 ii) Principles of planning menus
(b) Define: Nutraceuticals, Designer foods, Restoration, Essential **04**
 Amino acids
(c) Explain the different methods of quality evaluation of eggs. **04**

OR

- Q.5** **(a)** Write short notes on: **06**
 i) Therapeutic diets
 ii) Kwashiorkor

(b) Write in detail about food exchange list with suitable examples. **04**

(c) Briefly describe the different types of cardiac disorders. **04**
