

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.

- Q.1** (a) Discuss the nutritive of fruits and vegetables. What are the effects of processing on them? **07**
- (b) What do you understand about the balanced diet? Discuss the requirement and importance of the balanced diet to the different age groups. **07**
- Q.2** (a) Differentiate fermented and fresh pack pickles? Describe role of ñbriningò process in pickle manufacturing? **07**
- (b) Describe with suitable examples (i) designer foods (ii) Pre-biotic foods and (iii) pro-biotic foods. **07**
- OR**
- (b) Describe functional foods? How they are different from nutraceuticals? **07**
- Q.3** (a) Discuss hazards of anti-nutritional factors in food. **07**
- (b) Discuss food exchange system with various examples. **07**
- OR**
- 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 diabetes. **07**
- Q.4** (a) What is Infant food? Why Infant food has preference of human milk over animal milk? **07**
- (b) Describe the principles of therapeutic diet with suitable examples. **07**
- OR**
- Q.4** (a) Discuss the causes and symptoms of person suffering from gastro intestinal disease. Plan its diet. **07**
- Q.4** (b) What do you understand protein energy malnutrition? Suggest suitable diet for them. **07**
- Q.5** (a) Why water and fiber are considered as the most essential nutrients required in human diet? **07**
- (b) Discuss nutritional significance of traditional fermented foods. **07**
- OR**
- Q.5** (a) Classify the vitamins and discuss the function and role of Vitamin E and K in diet. **07**
- (b) Describe the process and maintenance of microbial culture for fermented foods. **07**
