

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – II • EXAMINATION – SUMMER • 2014****Subject Code: 123304****Date: 24-06-2014****Subject Name: Food Science and Nutrition****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.

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|------------|------------|--|-----------|
| Q.1 | (a) | What is Nutrients? State Function of Nutrients | 07 |
| | (b) | State 18 Elements of Human Body with the approximate Percentage | 07 |
| Q.2 | (a) | State three Food Borne Disease | 07 |
| | (b) | Water is important in the body – Explain | 07 |
| | | OR | |
| | (b) | S N on carbohydrates | 07 |
| Q.3 | (a) | Food & Nutrition are interrelated- Explain | 07 |
| | (b) | Explain metabolism process | 07 |
| | | OR | |
| Q.3 | (a) | What is malnutrition? State the disease cause by it | 07 |
| | (b) | Function, requirements and deficiency of vitamins | 07 |
| Q.4 | (a) | Explain factor affecting food Intake | 07 |
| | (b) | Types of Cooking | 07 |
| | | OR | |
| Q.4 | (a) | Write a note on Protein | 07 |
| | (b) | State methods for sensory assessment of food quality | 07 |
| Q.5 | (a) | How will you preserve milk? Explain | 07 |
| | (b) | Diet plan for Pregnant Lady | 07 |
| | | OR | |
| Q.5 | (a) | Various techniques for food Preservation | 07 |
| | (b) | Explain Critical Evaluations of few meals served in Hotel Industry | 07 |
