

5

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Hons.) Horticulture

Semester : III (New)	Term : I	Academic Year : 2018-19
Course No. : H/PHT 231	Title : Fundamentals of Food and Nutrition	
Credits : 2 (1+1)	Time : 9.00 to 11.00	Total Marks : 40
Day & Date : Friday, 16.11.2018		

- Note :**
1. Solve **ANY EIGHT** questions from **SECTION "A"**.
 2. All questions from **SECTION "B"** are compulsory.
 3. All questions carry equal marks.
 4. Draw neat diagrams wherever necessary.

SECTION "A"

- Q.1 Define food. Give the details of food group and nutrients suggested by Indian Council of Medical Research, India.
- Q.2 Define cooking. Explain in brief objectives of cooking.
- Q.3 Define nutrition. Give in detail the relation of nutrition to health.
- Q.4 Define energy. Give in detail factors affecting basal metabolic-rate.
- Q.5 Enlist the macro and micro minerals. Give the functions and sources of calcium.
- Q.6 Define vitamin. Give the classification of vitamins and explain sources and deficiency disorders of vitamin A.
- Q.7 Define balanced diet. Give the planning of balanced diet.
- Q.8 Give the methods of nutritional assessments. Write about anthropometric assessment.
- Q.9 Write short note (Any Two).
- a) Emulsion and its types
 - b) Functions of iodine
 - c) Deficiency disorders of iodine
- Q.10 Describe pressure cooking. Write advantages and disadvantages of pressure cooking.

SECTION "B"

- Q.11 Fill in the blanks.
- 1) Foam is a dispersion of _____ in a liquid.
 - 2) Using microwave cooking _____ can be done.
 - 3) Dextrins are _____.
 - 4) The nitrogen lost in urine and faeces in the protein diet is called _____.
- Q.12 Match the following pairs.

'A'

- 1) Infantometer
- 2) Calorimeter
- 3) Magnesium
- 4) Pyridoxin (vitamin B₆)

'B'

- a) Measurement of energy
- b) Protein energy malnutrition syndrome
- c) Hyper chromic anemia
- d) Measure length of small children

