

B.Sc.(Hons.) Horticulture

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 diagram wherever necessary.

- Q.1 Enlist different food groups and explain any one of them.
- Q.2 Explain in detail the functions of food.
- Q.3 Explain how food nutrients sources are useful in relation to good health with example.
- Q.4 Enlist different moist heat methods of cooking and explain any one of them with its advantages and disadvantages.
- Q.5 Explain in brief the effects of under nutrition on population.
- Q.6 Write short notes on (Any Two):
 - a) Objectives of cooking
 - b) Nutritional surveillance
 - c) Solar cooking
- Q.7 Define vitamin and explain water soluble vitamins.
- Q.8 Define balanced diet. Explain in brief nutritive value of different food groups.
- Q.9 Discuss the rules which help to retain nutrients during food preparation.
- Q.10 Define nutritional status. Enlist different methods of its assessment and explain in brief any one of them.

Q.11 Define the following terms:

- 1) Food
- 2) Cooking
- 3) Nutrients
- 4) Good health

Q.12 Fill in the blanks:

- 1) The folic acid (folate) content of food which an adult needs, is _____mcg a day.
- 2) Vitamin _____ is one of the most potent antioxidant vitamins.
- 3) Male requires energy from their food _____ % faster than female.
- 4) The amount of energy needed to keep the body functioning in a resting, awake and fasting state in comfortably warm environment, is called as _____.

