

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION

B.Sc.(Hons.) Horticulture

Semester	: III (New)	Term	: First	Academic Year	: 2023-24
Course No.	: H/PHIT 231	Title	: Fundamentals of Food and Nutrition/ Fundamentals of Food Technology		
Credits	: 2 (1+1)				
Day & Date	: Wednesday, 13.12.2023	Time	: 9:00 to 11:00 hrs.	Total Marks	: 40

- 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.

SECTION 'A'

- Q.1 Enlist different food groups and explain any one of them.
- Q.2 Differentiate between well and malnourished populations.
- Q.3 Enlist different moist heat methods of cooking and explain any one of them with its advantages and disadvantages.
- Q.4 Explain with examples, how food nutrients sources are useful in relation to good health.
- Q.5 Define Vitamin and explain water soluble vitamins.
- Q.6 Explain in brief the effect of under nutrition on population.
- Q.7 Define Balanced diet. Explain in brief nutritive value of different groups of food.
- Q.8 Write short notes on (Any Two):
- a) Objectives of cooking b) Nutritional surveillance c) Solar cooking
- Q.9 Define Nutritional status. Enlist different methods of assessment of population and explain in brief any one of them.
- Q.10 Explain in detail the functions of food.

SECTION 'B'

- Q.11 Define the following terms:
- 1) Body Mass Index 2) Health 3) Energy 4) Basal Metabolic Rate
- Q.12 State True or False:
- 1) Nearly 99 per cent of Calcium in the body is present in the skeleton.
 - 2) Ascorbic acid is water soluble vitamin.
 - 3) Nuts and oilseeds contain 18-40 per cent proteins.
 - 4) In dry heat method, either air or fat is used as the medium of cooking.

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