

Name. _____		<b>Printed Pages:01</b>		
Student Admn. No.: _____				
<b>School of Basic and Applied Sciences</b> <b>Backlog Examination, June 2023</b> <b>[M.Sc. Clinical Nutrition and Dietetics] [Semester:] [Batch:]</b>				
<b>Course Title: Food Science</b>		<b>Max Marks: 100</b>		
<b>Course Code: MBANDT2006</b>		<b>Time:3 Hrs.</b>		
<b>Instructions:</b>	1. All questions are compulsory. 2. Assume missing data suitably, if any.			
		K Leve l	COs	Mark s
<b>SECTION-A (15 Marks) 5 Marks each</b>				
1.	Conclude the nutritional composition of meat.			5
2.	List down different parameter and methods used to evaluate the quality of egg.			5
3.	What is Pasteurization. Explain the effect of pasteurization on milk nutritive value.			5
<b>SECTION-B(40 Marks) 10 Marks each</b>				
4.	Emphasize on the nutritive value of milk with its importance in diet.			10
5.	Emphasize the different types of vegetable pigments with suitable example.			10
6.	Discuss the nutritional composition of cereals			10
7.	Discuss the nutritional composition of pulses. OR Elaborate briefly about the toxic constituents present in pulses.			10
<b>SECTION-C (45 Marks) 15 Marks each</b>				
8.	Discuss the steps which help to retain nutrients during food preparation. Which are the nutrients easily lost during food preparation?			15
9.	What are different nutrients required by the body? Which food groups meet these nutrient requirements?			15
10	Write down the importance of including fruits in the diet. OR Analyze the effect of heat on nutritional composition and other properties of milk.			15