

School of Biomedical Science**Master of Science in Clinical Nutrition and Dietetics
Semester End Examination - Jun 2024****Duration : 180 Minutes
Max Marks : 100****Sem II - Q1PK203T- MBACNT2004 - Advanced Food Science**General Instructions*Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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| 1) | Define GO Food? Example. | K1(2) |
| 2) | Explain food adjuncts and Classification of food adjuncts. | K2(4) |
| 3) | Explain the nutritional aspects of the raw and processed vegetables. | K2(6) |
| 4) | Illustrate Batter Type Cake. | K3(9) |
| 5) | Illustrate different plant pigments found in vegetables? How are they modified in preparation? | K3(9) |
| 6) | Examine various products formed during milling of wheat? And enlist the various types of rice. | K5(10) |
| 7) | Analyze the preservation of meat. | K4(12) |
| 8) | Examine Digestion, Absorption, and Metabolism of fat in the body. | K5(15) |
| 9) | Examine Casein in the following heads: Definition, types, elements and properties. | K5(15) |
| 10) | Discuss Nuts, classification, nutritive value, and uses of nuts. | K6(18) |