

Reg. No. : .....

Code No. : 20386 E      Sub. Code : ANBO 41

U.G. (CBCS) DEGREE EXAMINATION, APRIL 2023.

Fourth Semester

Botany

Non Major Elective – FOOD AND NUTRITION

(For those who joined in July 2020 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer

1. Identify the energy yielding food
  - (a) Carbohydrates
  - (b) Proteins
  - (c) Lipids
  - (d) Vitamins and Minerals
2. Kwashiorkor is disease caused by the deficiency of
  - (a) Proteins
  - (b) Vitamins and Minerals
  - (c) Carbohydrates
  - (d) Lipids

3. Gluten, a type of protein, is found in abundance in  
(a) Paddy (b) Wheat  
(c) Ragi (d) Sorghum
4. Which among the following is high in tomato?  
(a) Lycophene (b) Ascorbic acid  
(c) Glutamic acid (d) Tartaric acid
5. Brining is the technique of  
(a) Addition of salt to the food  
(b) Addition of sugar to the food  
(c) Keeping of microbes away from the food  
(d) Heating of foods
6. Jam can be best prepared from  
(a) Tomato (b) Pine apple  
(c) Banana (d) Grapes
7. Which among the following is not a food additive?  
(a) Emulsifiers (b) Flavouring agents  
(c) Sugar (d) Foaming agents
8. Botulism is a  
(a) Disease  
(b) Food poisoning complication  
(c) Disorder  
(d) Development

9. Fermentation produces  
(a) Alcohol (b) Ghee  
(c) Oil (d) Vitamins
10. Wine is produced from  
(a) Grapes (b) Fruits  
(c) Vegetables (d) Pulps

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Elucidate the term balanced diet with suitable example.  
Or  
(b) List down the major classes of food.
12. (a) Bring out the nutritive value of cereals.  
Or  
(b) Highlight the nutritive value of Cucumber and Brinjal.
13. (a) Do you think that sugar can be used for food preservation? If so, explain.  
Or  
(b) How will you prepare pickle?
14. (a) Give an account of food additives.  
Or  
(b) Explain the detection of food adulteration.

15. (a) Classify the beverages.

Or

(b) Critically examine the process of fermentation.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Write an essay on Protein as a source of food.

Or

(b) Critically examine the term energy value.

17. (a) Analyse the nutritive value of any two millets that you have studied.

Or

(b) Establish the importance of Guvava and pomegranate as essential fruit for human consumption.

18. (a) How will you use oil and spices for food preservation?

Or

(b) How will you prepare jam?

19. (a) Describe the Botulism.

Or

(b) Write an essay on Salmonellosis.

20. (a) List down the types of fermentation.

Or

(b) Bring out the uses of fermentation.