

Code No. : 20538 E Sub. Code : CNBO 41

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

Fourth Semester

Botany

Non Major Elective — FOOD AND NUTRITION — II

(For those who joined in July 2021 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which one is commonly known as fruit sugar?
 - (a) Glucose
 - (b) Lactose
 - (c) Sucrose
 - (d) Maltose

2. Which of the following has the highest calorific value?
 - (a) Carbohydrates
 - (b) Fats
 - (c) Proteins
 - (d) Vitamins
3. About half of your diet should be made up of _____
 - (a) Grains and vegetables
 - (b) Fruits and milk
 - (c) Milk and cheese
 - (d) Fats and sugars
4. Pulses are a good source of
 - (a) Sugars
 - (b) Fats
 - (c) Proteins
 - (d) Vitamins
5. All the following techniques are household preservation technique except
 - (a) Smoking
 - (b) Dehydration
 - (c) Salting
 - (d) Lyophilisation

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6. Pickles and Jellies preparation is based on _____ concept.
 - (a) Plasmolysis
 - (b) Absorption
 - (c) Osmosis
 - (d) Inhibition
7. Common food poisoning microbes are
 - (a) *Calocybe and clostridium*
 - (b) *Clostridium and salmonella*
 - (c) *Salmonella and E.coli*
 - (d) *Clostridium and E.coli*
8. Commercial of available acetic acid is
 - (a) Brine
 - (b) Vinegar
 - (c) Tartar
 - (d) Salt
9. Maximum concentration of alcohol in beer is
 - (a) 3-6%
 - (b) 10-15%
 - (c) 15-20%
 - (d) 0-3%
10. An aerobic oxidation of proteins are otherwise called as
 - (a) Fermentation
 - (b) Putrefaction
 - (c) Esterification
 - (d) Decomposition

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PART B — (5 × 5 = 25 marks)

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

Each answer should not exceed 250 words.

11. (a) What are pseudocereals? Give its examples.
Or
(b) What are the prime objectives of food science?
12. (a) List out the nutritive value of millets.
Or
(b) Differentiate pulses with cereals. Give the examples of Pulses.
13. (a) Discuss drying methods.
Or
(b) Give a short note on Jellies.
14. (a) Write a note on botulism.
Or
(b) Define food additives. Why are they added to foods?

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[P.T.O.]

15. (a) Examine the importance of fermented foods.

Or

(b) Give an account on the steps involved in coffee processing.

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 functions of food.

Or

(b) Discuss about the vitamin deficiency diseases.

17. (a) What are vegetables? Give its nutritive values with examples.

Or

(b) Give a detailed account on nutritive values of groundnuts.

18. (a) Discuss about the preparation of Jam.

Or

(b) Describe the importance of food preservation.

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19. (a) Write an essay on food poisoning.

Or

(b) Name the major adulterants adulterated with essential commodities.

20. (a) Classify fermentation.

Or

(b) What are beverages? Explain its types with suitable examples.

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