

(6 pages)

Reg. No. : .....

Code No. : 30543 E Sub. Code : CNBO 41

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

Fourth Semester

Botany – Non Major Elective

FOOD AND NUTRITION – II

(For those who joined in July 2021 - 2022)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the Correct answer.

1. Substance needed by the body for growth, energy, repair and maintenance is called as \_\_\_\_\_  
(a) Nutrient (b) Carbohydrate  
(c) Calorie (d) Fatty Acid
2. Lactose is \_\_\_\_\_ sugar  
(a) Milk (b) Fruit  
(c) Malt (d) Beet

3. Which of the following food items are rich in Iron?  
(a) Rice (b) Apple  
(c) Pulses (d) Orange
4. Washing of peeled vegetables removes \_\_\_\_\_ vitamin  
(a) E (b) C  
(c) D (d) B
5. Cold sterilization refers to the preservation of food by  
(a) Lyophilization (b) Radiation  
(c) Dehydration (d) Refrigeration
6. Pasteurization is the process of heating milk  
(a) Above 121°C  
(b) Above the boiling point  
(c) Below the boiling point  
(d) Above 150°C

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7. Botulism is caused by  
(a) *Clostridium botulinum*  
(b) *Clostridium subtilis*  
(c) *Clostridium tetani*  
(d) All
8. Amino acids are used as food additives as a \_\_\_\_\_  
(a) Natural antibiotics  
(b) Natural growth inhibitor  
(c) Nutritive purposes  
(d) Antioxidants
9. Beverages are consumed for \_\_\_\_\_ purposes.  
(a) Food value (b) Thirst quenching  
(c) Stimulating effect (d) All
10. Which one is a fermentation system in human body?  
(a) Digestive system  
(b) Circulatory system  
(c) Reproductive system  
(d) Respiratory system

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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 deficiency diseases? Give examples.  
Or  
(b) Explain briefly about fats and oils.
12. (a) What are vegetables? Give its nutritive values with examples.  
Or  
(b) List out the nutritive value of Fruits.
13. (a) Explain briefly about the preparation of Jam.  
Or  
(b) Discuss the methods involved in food preservation.
14. (a) Define adulteration. How could you detect adulterated food?  
Or  
(b) Give any two food poisoning diseases with its causative agent.

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15. (a) List the uses of fermentation.

Or

(b) What are beverages? Give its types.

PART C — (5 × 8 = 40 marks)

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

Each answer should not exceed 600 words

16. (a) List the dietary carbohydrates and their sources?

Or

(b) Name some minerals important for Human body and its deficiency.

17. (a) Compare the nutritive value of ground nuts with soyabeans.

Or

(b) List out the nutritive values of millets with suitable examples.

18. (a) What is pickling? How do you make pickles from vegetables available in your area?

Or

(b) How do you prepare squashes of popular fruits?

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19. (a) What are the major food borne diseases?

Or

(b) Describe the incidental contaminants and their harmful effects on the body.

20. (a) Describe in detail the steps involved in the conversion of grape juice in to wine.

Or

(b) Give a detailed note on Fermentation.

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