


Name:		 UPES	
Enrolment No:			
UNIVERSITY OF PETROLEUM AND ENERGY STUDIES			
School of Health Sciences			
End Semester Examination, January, 2021			
Course: Food & Nutrition		Semester: I	
Program: B.Tech Food and Nutrition		Time 03 hrs.	
Course Code:		Max. Marks: 100	
SECTION A			
1. Each Question will carry 5 Marks			
2. Instruction: Complete the statement / Select the correct answer(s)			
S.No.	Question	Marks	CO
Q. 1	Define: Malnutrition: RDA: BMI: Fortification: Functional Food:	5	CO1
Q. 2	List essential amino acids:,,,,	5	CO2
Q. 3	Bonding between main starch chain and branched chain starch Bonding between main cellulose chain and branched chain cellulose	5	CO1
Q. 4	Calorific value of carbohydrates, and fats	5	CO3
Q. 5	RDA of potassium....., Iron, Zinc, Phosphorous, Iodine	5	CO3
Q. 6	Define monosaccharides and Enlist 3 monosaccharides, their sources and functions	5	CO2
SECTION B			
1. Each question will carry 10 marks			
2. Instruction: Write short / brief notes			
Q. 7	Define nutrition? Enlist important Nutrition Research Institutes in India? How levels of Nutrients consumption for human is calculate	10	CO3
Q. 8	Importance of energy in human nutrition? How energy value of food is calculated?	10	CO5
Q. 9	Factors affecting protein Quality? What is PER, BV and NPU?	10	CO2
Q. 10	Classification of Minerals? Describe Importance, function and sources of calcium and zinc?	10	CO5
Q. 11	Define vitamins and importance in human health. Factors affecting their stability during food processing. Or Importance of dietary fiber in diet? Functional properties of fibers? Give example of five dietary fibers? Explain about one dietary fiber.	10 10	CO1
Section C			
1. Each Question carries 20 Marks.			
2. Instruction: Write long answer.			
Q. 12	Describe about starch and glycogen? What similarity they have and structural difference? Describe about starch digestion and absorption? Or Describe about four water soluble vitamins. Functions, RDA values, sources and their deficiency disease.	20 20	CO4