

MODEL QUESTION PAPER

B.SC. FOOD SCIENCE AND NUTRITION

II - Semester

DSC-2 Paper-2: Chemistry-2

(Effective from 2020-2021 admitted batch)

Time: 3 Hours

Max. Marks: 75

Part – A

5×5 =25 Marks

Answer any FIVE from the following Eight questions

1. Explain Froth Floatation process
2. Write two Preparations of Naphthalene
3. What is Paul – Knorr Synthesis
4. What is Chi Chi babin Reaction
5. What is Peptide bond write one preparation of Peptide
6. Write the two preparations of Glucose
7. Explain about Entropy
8. Define Kohlraush's law? Write one application?

Part – B

5×10 = 50 Marks

Answer the Following Questions:

9. Write two general Methods of Extraction of Metals.
OR
10. Explain about Electromagnetic method.
11. Write about Friedal craft Alkylation and Friedal craft Acylation.
OR
12. Write Preparation of Furan and Properties of Furan.
13. Write the Preparation of Amino acids.
OR
14. Write the Classification of Carbohydrates.
15. Explain about Joule – Thomson effect.
OR
16. Write about Carnot cycle.
17. Write about Conducto metric Titrations.
OR
18. Explain about Galvanic cell and write about EMF of a cell.

MODEL QUESTION PAPER
B.SC. FOOD SCIENCE AND NUTRITION
II - Semester
DSC-2 Paper-3: PRINCIPLES OF NUTRITION
(Effective from 2020-2021 admitted batches)

Time: 3 Hours

Max. Marks: 75

Part – A

Answer any FIVE from the following eight questions

5×5 =25 Marks

1. Explain the development of research in the field of nutrition.
2. Define Energy, Kilo calories, TEE, REE, TEF
3. Define BMR and factors affecting it.
4. Write down the RDA and sources of proteins and carbohydrates.
5. Distribution and functions of water in human body
6. Fat Soluble Vitamins and its importance
7. List out different Essential Fatty Acids and their functions.
8. What is mutual supplementation? Give examples.

Part – B

Answer the Following Questions:

5×10 = 50 Marks

9. Explain about water and electrolyte balance in the body.

OR

Explain the following terms: i) Food Technology ii) Bionutrition iii) Malnutrition
iv) Health vi) Food Chemistry

10. What is an RDA? Explain RDA in detail.

OR

How do you measure the quality of protein? Write down various parameters as how you measure with their definitions and formulas.

11. Digestion, absorption and utilization of proteins

OR

Digestion, absorption and utilization of carbohydrates

12. What are various water soluble vitamins? Explain each with their functions, RDA, sources.

OR

Explain the water and Electrolyte balance in the body.

13. Describe the deficiency of vitamin A

OR

Explain the deficiency of protein