ASSIGNMENT - 1

M.Sc. DEGREE EXAMINATION, MARCH, 2023

First Year

Food and Nutritional Science

FUNDAMENTALS OF FOOD AND NUTRITION
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. (a)   Define food. Write an account on Nutrition and Nutrient.

   (b)   Explain the latest concepts in dietary recommendations.

2. (a)   Define carbohydrates their composition and classification.

   (b)   Describe saturated and unsaturated fatty acids and their uses.

3. (a)   Define Vitamins and write an account on their classification.

   (b)   Explain RDA and describe deficiency diseases and their symptoms.

ASSIGNMENT - 2

M.Sc. DEGREE EXAMINATION, MARCH, 2023

First Year

Food and Nutritional Science

FUNDAMENTALS OF FOOD AND NUTRITION
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. (a)   Describe the sources and biological functions of Macro minerals.

   (b)   What are Micro minerals and their importance?

2. (a)   Describe the Nutritional programmes of Government.

   (b)   Write an account on Nutritional deficiency diseases.

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ASSIGNMENT - 1

M.Sc. DEGREE EXAMINATION, MARCH, 2023.

Food and Nutrional Science

NUTRITIONAL BIOCHEMISTRY

MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. (a)   Describe Glycogenolysis and gluconeogenesis.

   (b)   Explain Fatty acid Metabolism and its functions.

2. (a)   Describe Mineral Metabolism and Its importance.

   (b)   Explain the factors affecting utilization of Mineral metabolism.

3. (a)   Describe Vitamin Metabolism and its importance.

   (b)   Describe the role Vitamins in metabolism.

ASSIGNMENT - 2

M.Sc. DEGREE EXAMINATION, MARCH, 2023.

Food and Nutrional Science

NUTRITIONAL BIOCHEMISTRY
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. (a) Write an account on the IUB classification of Enzymes.

    (b) Explain the factors influencing enzymes activity.

2   (a) Write an account on infection and immunity interactions.

    (b) Explain reduction and Electron transport chain.

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(DFN03)

ASSIGNMENT - 1

M.Sc. DEGREE EXAMINTION „MARCH ,2023.

First Year

Food and Nutritional Science

FUNCTIONAL FOODS

MAXIMUM : 30 MARKS

ANSWER ALL QUESTIONS

1. (a) Define what are functional foods and describe the current market scenario of the health foods.

   (b) Write an account on public demand and Indian market potential of health foods

2. (a) Describe Nutraceuticals and their need and importance.

   (b) Explain the role of Nutraceuticals in health and therapeutic applications.

3. (a) What are hypernutritional foods and preparation of protein powders

   (b) Write an account on Diabetic nuts and confectioneries.

ASSIGNMENT - 2
M.Sc. DEGREE EXAMINTION „MARCH ,2023.
First Year
Food and Nutritional Science
FUNCTIONAL FOODS
MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1 (a) Describe the Fortification of nutrients in the processed foods and other dietary Supllements.

(b) Describe the development of sugar free products and their Nutritional implications

2 (a) Write an account on the need and importance of technologies in food biotechnology.

(b) Explain Genetically modified foods and their nutritional implications.

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ASSIGNMENT - 1
M.Sc. DEGREE EXAMINATION, „MARCH 2023.
First Year
Food and Nutritional Science
INSTITUTIONAL FOODS SERVICE MANAGEMENT

MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

1. (a) Describe the principles and functions of food service management.

   (b) Write an account on the types of Hotels and Restaurants.

2. (a) Describe the infrastructure and equipment of Kitchen spaces and service areas.

   (b) Write an account on Vending and Mobile catering.

3. (a) Describe the Health and Hygiene personnel and food borne diseases.

   (b) Explain food safety awareness programmes to food handlers and consumers

(DFN04)

ASSIGNMENT - 2
M.Sc. DEGREE EXAMINATION, „MARCH 2023.
First Year
Food and Nutritional Science
INSTITUTIONAL FOODS SERVICE MANAGEMENT

MAXIMUM : 30 MARKS
ANSWER ALL QUESTIONS

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1. (a) Explain Cost concept and describe Book keeping and accounting.

   (b) Write an account on Recruitment, selection and induction.

2. (a) Describe streets food industries and canteens.

   (b) Explain the in service training skills required to operate and manage food service systems.