

Total No. of Questions : 7]

SEAT No. :

PE13037

[Total No. of Pages : 2

[6518]-1001

F.Y.M.Sc. (Food Science & Nutrition)

FSN-501-MJ:HUMAN NUTRITION

(2024 Pattern) (Semester - I)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question 1 is compulsory.*
- 2) *Solve any five questions from Question No.2 to 7.*
- 3) *Question No.2 to 7 carry equal marks.*

Q1) Write short note on any five of the following:

[10]

- a) Rickets
- b) 3 'D'es
- c) Factors affecting BMR
- d) Thiamine deficiency
- e) Water balance
- f) Night blindness

Q2) Attempt the following.

[3×4=12]

- a) How critical is the condition of protein deficiency.
- b) Classify plasma lipoproteins in brief and explain their functions.
- c) Explain the role of vitamin K in maintenance of normal blood Coagulation.

Q3) Attempt the following.

[3×4=12]

- a) Explain the toxicity of vitamin A.
- b) Write about Role of folate in human nutrition.
- c) Write the functions and sources of vitamin D.

P.T.O.

Q4) Attempt the following. **[3×4=12]**

- a) Write the causes and symptoms of Nutritional anemia in adults.
- b) Explain the role of dietary fiber in diet.
- c) Explain protein-energy malnutrition (PEM) and its causes.

Q5) Attempt the following. **[3×4=12]**

- a) Describe the factors affecting iron absorption
- b) Explain the functions of lipids in Human Nutrition.
- c) Describe vitamin C deficiency and symptoms.

Q6) Attempt the following. **[3×4=12]**

- a) Explain SFA, MUFA & PUFA with dietary sources.
- b) Describe vitamin B-complex and its importance.
- c) Write about pellagra-causes and prevention.

Q7) Attempt the following. **[3×4=12]**

- a) Explain the role of vitamin B₁₂ in the human body.
- b) Write the sources, functions and deficiency of vitamin C.
- c) Explain the classifications of Carbohydrates.



Total No. of Questions : 7]

SEAT No. :

PE13038

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[6518]-1002

F.Y.M.Sc. (Food Science & Nutrition)

FSN-502-MJ: FOOD SCIENCE

(2024 Pattern) (Semester - I)

Time : 3 Hours]

[Max. Marks : 70

Instructions to the candidates:

- 1) *Question 1 is compulsory.*
- 2) *Solve any five questions from Q.2 to Q.7.*
- 3) *Question No. 2 to 7 carry equal marks.*

Q1) Solve any five of the following.

[10]

- a) What is sensory evaluation?
- b) Define gluten formation.
- c) Explain Lathyrism.
- d) Define caramalization.
- e) Write about Regor Mortis.
- f) Monosodium glutamates.
- g) Dio Trio Test.

Q2) Attempt all questions.

[3×4=12]

- a) Describe the sensory characteristics of foods.
- b) Write on non alcoholic beverages.
- c) Describe the different kinds of milk.

Q3) Attempt all questions.

[3×4=12]

- a) Explain Health benefits of millets.
- b) Draw the structure of egg.
- c) Write on specific fats and oils.

P.T.O.

Q4) Attempt all questions.

[3×4=12]

- a) Explain role of Nuts and Oilseed in cookery.
- b) Write short notes on green leafy vegetables.
- c) What is germination? State its importance in cookery.

Q5) Attempt all questions.

[3×4=12]

- a) Explain the role of spices in cookery.
- b) Write short notes on nutritive value of meat.
- c) Explain about artificial sweeteners.

Q6) Attempt all questions.

[3×4=12]

- a) Discuss toxic Factors in pulses.
- b) Describe difference between duo-Trio and Triangle test.
- c) Write on Seed Vegetables and its storage.

Q7) Attempt all questions.

[3×4=12]

- a) Write notes on Packaging.
- b) Changes occur in fruit ripening.
- c) Write on role of fat in cookery.



Total No. of Questions : 5]

SEAT No. :

PE13039

[Total No. of Pages : 2

[6518]-1003

**F.Y.M.Sc. (Food Science & Nutrition)
FSN-503-MJ: HUMAN PHYSIOLOGY
(2024 Pattern) (Semester - I)**

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) Question 1 is compulsory.
- 2) Solve any three questions from Q.2 to Q.5.
- 3) Question No.2 to5 carry equal marks.

Q1) Answer the following Questions. (any 5) [5]

- a) Which hormone secreted by Pancreas?
- b) Which protein responsible for blood clotting?
- c) What is mean by antibody?
- d) Explain the types of brain.
- e) Define Blood Pressure.
- f) Which organs involve in respiratory system?

Q2) Attempt the following.

- a) What are the functions of saliva? [2]
- b) What are the role of Pancreas in GI tract? [4]
- c) Explain the functions of small intestine and stomach with diagram. [4]

Q3) Attempt the following.

- a) Which are the common symptoms of cardiovascular illness? [2]
- b) Explain the structure and functions of human Heart. [4]
- c) Write about function and composition of Blood. [4]

P.T.O.

Q4) Attempt the following.

- a) Define Hormones. [2]
- b) Explain the female reproductive system. [4]
- c) What are the types of Bone? [4]

Q5) Attempt the following (Any 2)

- a) What are the Human Excretory system? [5]
- b) What are the classification of nervous system? [5]
- c) Write about structure and function of cell. [5]



Total No. of Questions : 5]

SEAT No. :

PE13040

[Total No. of Pages : 2

[6518]-1004

F.Y.M.Sc. (Food Science & Nutrition)

FSN-510-OE: FOOD SERVICE MANAGEMENT

(2024 Pattern) (Semester - I) (Open Elective)

Time : 2 Hours]

[Max. Marks : 35

Instructions to the candidates:

- 1) *Question 1 is compulsory.*
- 2) *Solve any three questions from Q.No.2 to Q.5.*
- 3) *Question No.2 to5 carry equal marks.*

Q1) Define the following. (any 5)

[5]

- a) Journal
- b) Planning
- c) Table D note menu
- d) Standardisation
- e) Portion control
- f) Commissary food service
- g) Waiter service

Q2) Attempt the following.

- a) Explain commercial food service. **[2]**
- b) Importance of Menu Planning. **[4]**
- c) Function of Management. **[4]**

Q3) Attempt the following.

- a) Types of equipment. **[2]**
- b) Importance of Food Safety. **[4]**
- c) Factors affecting costing. **[4]**

P.T.O.

Q4) Attempt the following.

- a) Explain types of account. [2]
- b) Write on Principles of Management. [4]
- c) Types of purchasing. [4]

Q5) Solve any five of the following. [5×2=10]

- a) Write on Total Quality Management.
- b) Types of Organisation.
- c) Conventional and commissary food service management.
- d) Functions of menu.
- e) Selection of foods in food service management.
- f) Explain cafeteria and tray service.
- g) Explain Hygiene and sanitation in food service management.

