STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI-86 (For candidates admitted during the academic year 2019-20 & thereafter)

M.Sc. DEGREE EXAMINATION, NOVEMBER 2023 **BRANCH IV- CHEMISTRY** THIRD SEMESTER

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13 g	b) 34 g	c) 46 g	d) 60 g
an Council of A	Agricultural Research	has developed	cereals to
note nutrition.			
Low GI	b) High GI	c) Biofortified	d) All the above
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- 17. What is B12 vitamin also known as?
- 18. What are the types of malnutrition?
- 19. What is the RDA of carbohydrates?
- 20. What is Body Mass Index?

SECTION B

ANSWER ANY FIVE QUESTIONS.

 $(5 \times 8 = 40 \text{ marks})$

- 21. What are the basic food groups? Explain their significance.
- 22. What are the functions of carbohydrates?
- 23. Describe the effects of cooking on vitamins and minerals.
- 24. Explain the classification of proteins.
- 25. Discuss the role of any two national agencies to combat nutrition.
- 26. Describe the functions, deficiency diseases and recommended dietary allowances of calcium and iodine.
- 27. Discuss the advantages and disadvantages of any three artificial sweeteners.

SECTION C

ANSWER ANY TWO QUESTIONS.

 $(2 \times 20 = 40 \text{ marks})$

28. a) What are fat soluble vitamins? Discuss their sources and functions in the body.

(10 marks)

b) Explain the protein deficiency diseases, Marasmus and Kwashiorkor. (10 marks)

29. a) Explain the effect of cooking on carbohydrates and storage. (10 marks)

b) What is the role of WHO and FAO with respect to nutrition. (10 marks)

30. a) What is Recommended Dietary Allowance? What are the factors that affect RDA?

(10 marks)

b) What is basal metabolism? How is it determined? (5 marks)

c) Give the sources and functions of lipids. (5 marks)
