

Reg. No.:

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G. VENKATASWAMY NAIDU COLLEGE (AUTONOMOUS), KOVILPATTI – 628 502.**UG DEGREE END SEMESTER EXAMINATIONS - APRIL 2025.**

(For those admitted in June 2021 and later)

PROGRAMME AND BRANCH: B.Sc., BOTANY

SEM	CATEGORY	COMPONENT	COURSE CODE	COURSE TITLE
VI	PART - IV	SEC	U21BO6S2	FOOD AND NUTRITION

Date & Session: 05.05.2025/FN**Time: 2 hours****Maximum: 50 Marks**

Bloom's K-level	Q. No.	<p>SECTION – A (5 X 10= 50 Marks)</p> <p>Answer <u>ALL</u> Questions choosing either (a) or (b).</p>
K3	1.	<p>Analyse a food product's nutritional content and discuss its contribution to a balanced diet.</p> <p>(OR)</p> <p>Analyse the functions of carbohydrates, proteins, and fats in the diet.</p>
K3	2.	<p>Discuss the nutritive value of nuts and oilseeds.</p> <p>(OR)</p> <p>Analyse the contribution of fruits and vegetables to human nutrition.</p>
K4	3.	<p>List the methods of food preservation.</p> <p>(OR)</p> <p>Evaluate traditional vs. modern preservation methods.</p>
K4	4.	<p>Discuss the effects of food adulteration and consumer protection.</p> <p>(OR)</p> <p>Evaluate education's role in preventing food poisoning and adulteration.</p>
K5	5.	<p>Compare lactic acid and alcoholic fermentation in terms of processes, products, and culinary uses.</p> <p>(OR)</p> <p>Discuss the classification of fermentation processes.</p>

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