| Reg. No.: | | | | |
|-----------|--|--|--|--|

G. VENKATASWAMY NAIDU COLLEGE (AUTONOMOUS), KOVILPATTI - 628 502.



UG DEGREE END SEMESTER EXAMINATIONS - NOVEMBER 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: 14.11.2025/FN Time: 2 hours Maximum: 50 Marks

| Bloom's K-level | Q. No. | SECTION – A (5 X 10= 50 Marks) Answer ALL Questions choosing either (a) or (b). | | | | | | |
|--------------------|-----------|---|--|--|--|--|--|--|
| кз | 1a. | Define a balanced diet and its components. | | | | | | |
| | | (OR) | | | | | | |
| | 1b. | Evaluate the symptoms of nutritional deficiencies and strategies for | | | | | | |
| | | prevention. | | | | | | |
| кз | 2a. | Assess the role of nuts and oilseeds in a vegetarian diet and suggest ways | | | | | | |
| | | to incorporate them into meals. | | | | | | |
| | | (OR) | | | | | | |
| | 2b. | Evaluate the role of various food sources in a balanced diet. | | | | | | |
| К4 | 3a. | Design a preservation strategy for a specific food item. | | | | | | |
| | | (OR) | | | | | | |
| | 3b. | Discuss the effects of temperature on food preservation. | | | | | | |
| К4 | 4a. | Analyze a labelled food product for additives, categorize their functions, | | | | | | |
| | | and discuss their health effects. | | | | | | |
| | | (OR) | | | | | | |
| | 4b. | Describe the physical tests for detecting food adulterants. | | | | | | |
| К5 | 5a. | Evaluate fermentation's impact on preservation and flavour. | | | | | | |
| | | (OR) | | | | | | |
| | 5b | Analyze the uses of fermentation in food production. | | | | | | |