

Advanced Human Nutrition
Assignment-I
MHSc. Food Science & Nutrition
I-SEMESTER

Question 1:

- a) **Define Food & Nutrition**
- b) Methods of assessment of nutrient needs, Critical evaluation of national and international nutrient allowances; factors affecting the requirements.

Question 2:

- a) Effect of Infections on the nutritional status of an individual.
- b) Nutrient deficiencies and excesses affecting the immuno-competence and susceptibility to infections.

Nutritional Biochemistry
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Question 1:

Carbohydrates

- a) Glycolysis, Gluconeogenesis
- b) Hexose, Monophosphate Shunt Citric acid cycle.

Question 2:

Lipids

- a) Fatty acids – synthesis of saturated and unsaturated
Triacylglycerols – synthesis
- b) Cholesterol – synthesis and regulation

Principles of Food Science
Assignment-I
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Question 1:

- a) Basic concepts of new product development-consumer dynamics, process of product development and standardization
- b) Describe the labeling and marketing of new food products.

Question 2:

- a) Write the Composition and properties of different types of sugars, their application in food systems, crystallization, caramalization, Maillard reaction and its industrial application.
- b) Write the Definition of water in foods, structure, water activity, phase diagram of water, phase transition of food containing water.