Karunya University
(Declared as Deemed to be University under Sec.3 of the UGC Act, 1956)

## End Semester Examination – May / June 2009

**Subject Title:** FOOD BIOCHEMISTRY AND NUTRITION Time: 3 hours **Subject Code: Maximum Marks: 100 BC204** 

## **Answer ALL questions**

	PARI - A (10 X I = 10 MAKKS)
	The theory on β-oxidation of fatty acids was developed by the scientist  The total number of ATPs formed in the anaerobic oxidation of Glucose is  The hormone that facilitates the transfer of glucose across the cell membrane is  Cholesterol is an essential constituent of cell  The enzyme SGOT is specific for glutamate and  Energy value of food is determined by using the instrument  Plant polysaccharide are resistant to hydrolysis by  Energy requirement for infants is given in terms of Kcal per unit  Most of the chemical carcinogens are  Aging is a process manifested by changes in body structure and
	$\underline{PART - B \ (5 \times 3 = 15 \text{ MARKS})}$
12. 13. 14.	Give the structure of ADP molecule.  Illustrate one deamination reaction.  Give one example of food fortification with reasons.  Give one example of a glycogen storage disease. What is the cause?  Elaborate on the concept of functional foods.
	$\underline{PART - C \ (5 \times 15 = 75 \text{ MARKS})}$
16.	Explain the pentose phosphate shunt. (OR)
17.	Explain the interconnections of the metabolic pathways.
18.	Explain the biosynthesis of fatty acids. (OR)
19.	Explain the catabolism of cholesterol
	Define the concept of protein quality. Explain the measurement of protein quality by any two methods.
21.	(OR) Explain two methods for assessment of nutritional status.
22.	Give an account of at least five naturally occurring anti-nutritional factors.  (OR)
23.	Elaborate on the role of the liver in nutrition with three examples.

(OR) 25. Elaborate on two theories of aging. How can you care for the nutritional needs in old age?

24. Elaborate on at least three principles in nutrition applicable to sports with relevant examples.