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53 (FPT 816) SNFF

2015

SPECIALITY FOODS-NUTRACEUTICALS AND FUNCTIONAL FOODS

Paper : FPT 816

Full Marks : 100

Time : Three hours

**The figures in the margin indicate
full marks for the questions.**

Answer **any five** questions.

1. (a) (i) Classify Functional Foods. 2
(ii) What do you mean by Nutraceuticals? 2
(iii) What is Bioavailability? 2
- (b) Give two examples for each of the following : $3 \times 2 = 6$
 - (i) Functional foods for Infants
 - (ii) Functional foods for Pregnant ladies
 - (iii) Functional foods for geriatric patients.

Contd.

- (c) Explain in detail about the functional foods suggested for adolescent people.

8

2. (a) Choose the answer : $5 \times 1 = 5$

(i) Which is a dietary supplement ?

(a) whole grains

(b) Legumes

(c) Fruits

(d) Metabolites

(ii) Biological value measures the amount of _____ nitrogen retained by the body.

(a) carbohydrate

(b) vitamin

(c) protein

(d) fats

(iii) Fortifications of Milk with

(a) Vitamin A

(b) Vitamin B

(c) Vitamin C

(d) Vitamin D

(iv) The fortified compound in Grains—

(a) Carbohydrate

(b) Protein

(c) Fats

(d) Fibre

(v) The added compound in juices

(a) Carbohydrate

(b) Protein

(c) Fats

(d) Fibre

(b) Write in detail about the disorders and the functional foods suggested for the people suffering from Gall bladder disorders and Pancreatic disturbances.

8+7

3. (a) What do you mean by UTI? Explain the risk factors and causes for UTI. What are all the symptoms and indications of UTI? 4+6+4

(b) Design a food diet for UTI patients.

6

4. (a) Match the following : $4 \times 1 = 4$

- (i) Bursitis — Abnormal bone functioning
- (ii) Muscular dystrophy — Inflammation of the Pancreas
- (iii) Acute Pancreatitis — Destruction of Pancreas
- (iv) Chronic Pancreatitis — Defective lubricatory liquid

(b) Mention the different types of allergy. 4

(c) Explain about the various micronutrient deficiencies. 12

5. (a) Give **two** examples for each of the following : $3 \times 2 = 6$

- (i) Macronutrients
- (ii) Micronutrients
- (iii) Non nutrients

(b) Explain in detail about the fortification of foods. 14

6. Write in detail about the sources, health benefits, mode of action of oligosaccharides and sugar alcohols. 10+10

7. Write short notes on prebiotics and probiotics. 10+10