53 (FPT 816) NUFF

2018

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) Define the following terms: $4\times2=8$
 - (i) Bioavailability
 - (ii) Biological value
 - (iii) Functional foods
 - (iv) Dietary supplements.
 - (b) Write about any three functional foods from plant sources.

- (c) Mention the nutritional issues in adolescent health and suggest the suitable dietary intake. 3+3=6
- (a) Explain about the supplements needed during pregnancy.
 - (b) Mention the flow chart for the development of fever. 4
 - (c) Write about any four gall bladder disorders and suggest some functional foods for a healthy gall bladder.

8+4=12

- 3. (a) Explain about any three musculoskeletal disorders. 6
 - (b) Mention the functions of pancreas.

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(c) Write about the disorders associated with pancreas and suggest the suitable functional foods. 8+4=12

4.	(a)	wention the types of food anergies.	
ble P	(b)	Write about mold sensitivity. 4	
Tale	(c)	Define fortification and explain its types. 2+10=12	
5.	(a)	Define nutritional deficiency and explain about <i>any three</i> deficiencies. 2+6=8	
	(b)	Mention the health benefits of honey.	
	(c)	Explain the health benefits of any three spices. 6	
6.	Explain about the sources, health benefits, mode of action of the following food constitutents:		
	(i)	PUFA 10	
	(ii)	Sugar alcohols. 10	1

- 7. (a) Define Prebiotics and give some sources of prebiotics. 2+2=4
 - (b) Explain any two commercially available prebiotics.
 - (c) How the acquirement of beneficial bacteria has been happening in our body?
 - (d) Explain the health effects of probiotics on human health.