

- Q.4 Potatoes is a source of
a) Protein b) Fat
c) Iodine d) Carbohydrates
- Q.5 Beef is a source of
a) Fat b) Protein
c) Carbohydrate d) Vitamin
- Q.6 FPO stands for
a) Food product order
b) Fruit product order
c) Fuel product order
d) Food production order
- Q.7 Eggs are source of
a) Protein b) Fat
c) Iodine d) Calcium

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (7x1=7)

- Q.8 What is balanced diet?
- Q.9 Write the examples of body building foods?
- Q.10 Give full form of AGMARK?
- Q.11 What are vitamins?
- Q.12 Define RDA?

- Q.13 What is the main function of iodine?
- Q.14 What is vitamin B3?

SECTION-C

Note: Short answer type questions. Attempt any six questions out of ten questions. (6x6=36)

- Q.15 Explain the classification of Carbohydrates?
- Q.16 Give the classification of major and minor minerals?
- Q.17 Explain the concepts of water balance? What do you mean by daily requirement of water?
- Q.18 What is the relationship between nutrition, health and disease?
- Q.19 Explain the reasons and prevention methods of food poisoning?
- Q.20 Write a detailed note on water soluble vitamins, their sources and functions?
- Q.21 Mention proteins with their sources and types?
- Q.22 What are food groups, give their significance?
- Q.23 Which are the major nutrients present in foods?
- Q.24 Explain the classification of fats? Also give their functions?