



ಕರ್ನಾಟಕ ರಾಜ್ಯ ಮುಕ್ತ ವಿಶ್ವವಿದ್ಯಾನಿಲಯ
Karnataka State Open university

Department of Food Science and Nutrition

M.Sc. Food and Nutrition Sciences

Regional Centre:

INTERNAL ASSIGNMENT

NAME :

ENROLLMENT NO :

SEMESTER :

COURSE : M.Sc. Food and Nutrition Sciences

MONTH & YEAR :

MOBILE NO :

SUBMITTED AT :

Assignments

Sl. No.	Assignment	Page Numbers	Marks Allotted
1			
2			
3			
4			
5			
6			



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KARNATAKA STATE **OPEN UNIVERSITY**
Department of Studies and Research in Food Science & Nutrition
Mukthagangotri, Mysore – 570 006, India

Kindly follow the below instruction for writing of Internal Assignment

1. Internal Assignment must be hand written in A4 size sheets in blue or black pen.
2. Follow the choice provided in answering as provided along with internal assignment questions
3. Typed Internal Assignments will not be accepted.
4. Assignment of PG programmes of Department of Food Science and Nutrition must be submitted to the address given below before the stipulated date
5. Assignment of UG programmes of Science except BCA and B.Sc. (IT) must be submitted to the address given below before the stipulated date
6. **Last Date for the Assignment Submission 31-03-2023.**

Chairperson
Department of Food Science and Nutrition,
Science Bhavan, Karnataka State Open University
Mukthagangotari, Mysuru

**M.Sc. IN FOOD AND NUTRITION SCIENCES
(CBCS SCHEME) JULY CYCLE -2021-22**

IA QUESTIONS

**Answer all the questions in the course you have opted
Each question carries 10 marks**

II SEMESTER

DSC-2.1: ADVANCED NUTRITION - II

1. Explain the major sources, functions, RDA, deficiency and toxicity of vitamin A.
2. Elaborate on major sources, functions, RDA, deficiency and toxicity of Iron.

DSC 2.2- COMMUNITY NUTRITION

1. Discuss the anthropometric assessment in the community.
2. Elaborate on food based interventions.

DSE 2.3- FOOD ANALYSIS AND TECHNOLOGY

1. Describe analytical techniques in microbiology.
2. Write principles of ultraviolet and visible spectroscopy in food analysis.

DSE 2.4: FUNCTIONAL PROPERTIES OF FOODS

1. Explain the role of water in food system
2. Write the functional properties of starch.

DSE 2.5- FOOD LAWS AND STANDARDS

1. Write about the national and international food laws.
2. Elaborate on nutrition labelling of foods.

DSE 2.6- NUTRACEUTICALS AND FUNCTIONAL FOODS

1. Elaborate on classification of nutraceuticals and functional foods.
2. Discuss the prebiotics and probiotics

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