TELANGANA UNIVERSITY
SSR Degree & PG College
Faculty of Science
Department of Nutrition
PG Semester – IV
Paper- I: Advanced Nutrition
Internal – II Question Bank

I. Multiple Choice Questions

1. Active immunity is developed by
a) Natural exposure to antigen b) Antibody injection c) Drug intake d) Radiation → **Ans: a**

2. Passive immunity provides
a) Memory response b) Long-term protection c) Immediate protection d) Delayed response → **Ans: c**

3. IgG is the major immunoglobulin found in
a) Tears b) Blood plasma c) Saliva d) Sweat → **Ans: b**

4. IgA is mainly present in
a) Serum b) Lymph c) Secretions d) Cells → **Ans: c**

5. IgE is involved in
a) Digestion b) Absorption c) Infection d) Allergic reactions → **Ans: d**

6. Protein deficiency mainly affects
a) Digestion b) Vision c) Immunity d) Taste → **Ans: c**

7. Vitamin A plays a key role in
a) Bone formation b) Epithelial integrity c) Energy production d) Fat storage → **Ans: b**

8. Malnutrition leads to
a) Enhanced immunity b) Improved metabolism c) Stronger tissues d) Reduced immune function → **Ans: d**

9. Genes are composed of
a) Lipids b) Proteins c) Nucleotides d) Minerals → **Ans: c**

10. Transcription occurs in the
a) Cytoplasm b) Nucleus c) Ribosome d) Mitochondria → **Ans: b**

11. Translation occurs at
a) Nucleus b) Lysosome c) Golgi body d) Ribosome → **Ans: d**

12. Nutrients regulate gene expression by
a) Destroying DNA b) Modifying transcription processes c) Blocking RNA completely d) Inhibiting all enzymes → **Ans: b**

13. Thrifty genotype hypothesis explains
a) Energy conservation leading to obesity b) Infection control c) Digestion d) Absorption → **Ans: a**

14. Food packaging mainly helps in
a) Decoration b) Protection from contamination c) Flavour enhancement d) Colour improvement → **Ans: b**

15. Glass packaging is preferred because it is
a) Flexible b) Inert c) Lightweight d) Cheap → **Ans: b**

16. Plastic packaging is widely used due to
a) Fragility b) High weight c) Versatility and low cost d) Poor barrier properties → **Ans: c**

17. Aseptic packaging ensures
a) Sterility of product b) Colour retention c) Flavour enhancement d) Texture improvement → **Ans: a**

18. Cryovac packaging is associated with
a) Heating b) Cooling c) Drying d) Vacuum packaging → **Ans: d**

19. Codex standards relate to
a) Transport b) Storage c) Food safety and quality d) Agriculture → **Ans: c**

20. FSSAI is responsible for
a) Farming b) Transportation c) Machinery d) Food regulation and labelling → **Ans: d**

II. Fill in the Blanks

1. Immunity acquired through vaccination is called **active immunity**.
2. Transfer of ready-made antibodies provides **passive immunity**.
3. IgM is the first antibody produced during **infection**.
4. IgA protects mucosal **surfaces**.
5. IgD is involved in activation of **B cells**.
6. Zinc deficiency impairs **immune response**.
7. Vitamin A maintains integrity of **epithelial tissues**.
8. Severe malnutrition leads to **immunodeficiency**.
9. Genes are made up of **DNA**.
10. Transcription produces **mRNA**.
11. Translation converts mRNA into **protein**.
12. Gene expression can be influenced by **nutrients**.
13. Thrifty genotype is linked to **metabolic disorders**.
14. Packaging prevents **contamination** of food.
15. Metal cans provide**protection** against light and oxygen.
16. Paper packaging is **biodegradable**.

17. Microwave packaging is designed for **heating**.
18. Aseptic packaging increases **shelf life.**
19. Codex standards ensure food **quality**.
20. Food labels provide **nutritional information**.

III. Descriptive Questions

1. Explain active and passive immunity.
2. Discuss the role of nutrients in immune function and explain the impact of malnutrition on immunity.
3. Describe gene structure and explain the processes of transcription and translation.
4. Explain the principles and importance of food packaging.
5. Describe modern packaging techniques.