

## JAYPEE UNIVERSITY OF INFORMATRION TECHNOLOGY, WAKNAGHAT

TEST -1 EXAMINATION, September-2016

B.Tech VII Semester (BT)

COURSE CODE: 14B1WBT734

MAX. MARKS: 15

COURSE NAME: Traditional Foods

COURSE CREDITS: 03

MAX. TIME: 1 HR

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*Note: All questions are compulsory; Carrying of mobile phone during examination will be treated as case of unfair means.*

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1. Tomato is reported to a rich source of lycopene, however, the bioavailability of lycopene is quite low. What are the factors which contribute towards lower bioavailability? Suggest different ways to increase the bioavailability of lycopene. (1.5+1.5)
2. What do you understand by the term transit time? Describe different transit times of food ingredients determined by in vitro digestion and absorption models. (0.5+1.5)
3. How the dietary fibre rich diets contributes to:
  - a. Decrease nutrient absorption
  - b. Protection against cancer (1+1)
4. The fermentation of fibre rich diets leads to production of SCFA. Describe different routes of production of SCFAs. How these SCFAs play an important role in maintaining the gut barrier functions. (2+2)
5. How the traditional spices alter the absorption of phytochemicals in GI tract? (2)
6. Differentiate between
  - a) Omega-3 and omega-6 fatty acids with examples
  - b) Different classes of resistant starches (2)