

NUTRITION, HEALTH AND HYGIENE

GENERAL SCIENCE

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NUTRITION, HEALTH AND HYGIENE

Introduction

* Food is the basic necessity of life. Food is defined as "any substance (of either plant or animal origin) consumed to provide nutritional support for an organism".

Classes of Nutrients

- Nutrients are classified into six major groups as follows
 - Carbohydrates
 - Proteins
 - Fats
 - Vitamins
 - Minerals
 - Water

Protein Energy Malnutrition (PEM)

- Protein is essential for growth and repair of body cells and tissues.
- Deficiency of proteins leads to weakness but its severe conditions causes diseases like:
 - 1. Kwashiorkar
 - 2. Marasmus

Food Pyramid

- > The food pyramid acts as a **nutrition guide** to select the types and proportion of food for good health.
- > The food items at the top of the pyramid such as fat, and oil should be consumed in less quantity when compared to the food items at the bottom of the pyramid.

How to avoid food from being spoiled?

- > Food Preservation is the **process of prevention** from decay or spoilage of food, by storing in a condition fit for future use.
- > Food is preserved to
 - increase the shelf life of food
 - alue Z • retain the colour, texture, flavour and nutritive value
 - increase food supply
 - decrease wastage of food
 - add variety to the food

Types of adulterants

- Natural adulterants
- Incidental/ unintentionally added adulterants

Intentionally added adulterants

Food quality control agencies of our Country

- A slogan "From farm to plate, make food safe" was raised on World Health Day (7th April 2015) to promote and improve food safety.
 - Food should be pure, nutritious and free from any adulteration for proper maintenance of human health.
 - > Quality control agencies such as ISI, AGMARK, FPO, FCI and other health **departments** enforce minimum standards for the consumer products.

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