

**B.Sc. 1st Semester (Honours) Examination, 2017 (CBCS)**

**Subject : Nutrition**

**(Nutritional Aspect of Food Items)**

**Paper : CC-II**

**Time: 2 Hours**

**Full Marks: 40**

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words  
as far as practicable.*

1. Answer *any five* questions of the following: 2×5=10
- What do you mean by 'Balanced Diet'?
  - What is gluten?
  - What is recombined milk?
  - Differentiate between white meat and red meat.
  - Write the names of any two pigments present in fruits.
  - Write any two health benefits of salt.
  - Write down the antioxidant activity of tea.
  - Name the moist heat methods of cooking.
2. Answer *any two* questions of the following: 5×2=10
- What do you mean by parboiling of rice? Write two advantages and two disadvantages of parboiling of rice. 3+2=5
  - What do you mean by Rancidity? What is hydrogenation of fat? 2½+2½=5
  - What is caffeine? What are the effects of roasting in coffee processing? 2+3=5
  - Write a short note on Microwave cooking. 5
3. Answer *any two* questions of the following: 10×2=20
- How germinated pulses are used as functional food? What is Lathyrism? State the stages of Lathyrism. How can it be prevented? 2+2+4+2=10
  - What is pasteurisation of milk? Briefly discuss the methods of pasteurisation. State the role of phosphatase in pasteurisation. 2+5+3=10
  - Classify fish on the basis of nutritional aspect. Describe the methods of preservation of fish. 2+8=10
  - Name any two fungi and algae used as food. Discuss briefly about the nutrient losses of vegetables during cooking. 2+8=10