

B.Sc. 1st Semester (Honours) Examination, 2018 (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: 2×5=10
- What is enzymatic browning?
 - What do you mean by double toned milk?
 - Expand acronyms : PUFA, SFA, EFA and TFA.
 - Why is iodized salt used in diet?
 - What do you mean by food guide pyramid?
 - Differentiate between shallow fat frying and deep fat frying with suitable examples.
 - What do you understand by curing of meat?
 - Name the chemical compound used by fruit vendors for artificial ripening of fruits.
2. Answer any two questions: 5×2=10
- What are the proteins present in egg white and egg yolk? 3+2=5
 - Give a brief account of Microwave cooking. 5
 - Differentiate Green tea and Black tea with special emphasis on its processing and antioxidant activity.
 - What are the various methods of pasteurisation of milk? Mention the role of phosphatase in pasteurisation. 3+2=5
3. Answer any two questions: 10×2=20
- Differentiate between red and white meat. State the nutritional importance of red meat. Add a short note on tenderization of meat. 3+3+4=10
 - Classify the pigments present in vegetables. Explain the effect of cooking acid and alkali on those pigments. 2+4+4=10
 - What is cheese? Describe the industrial production process of cheese. 2+8=10
 - Define functional food. How are germinated pulses used as functional food? Mention the stages of lathyrism and how it can be prevented. 2+2+4+2=10