

**THE UNIVERSITY OF BURDWAN**  
**B.Sc. (Honours) Semester-I Examination (CBCS): 2021**  
**Subject: Nutrition**  
**Course Code: CC 2**  
**Course Title: Nutritional Aspect of Food Items**

The figures in the right hand margin indicate full marks

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

Answer all *questions* as instructed

Examinees are instructed to submit the scanned copies / photographs of their answer scripts within 30 minutes after the completion of examination

**F.M.–40**

**Time: 2hrs**

**Answer any eight questions of the following:**

**5×8=40**

1. Briefly discuss the ICMR classification of food groups.
  2. Differentiate between green tea and black tea with special emphasis on its processing and antioxidant activity.
  3. Explain any two methods in which air is used as a medium of cooking.
  4. Write down the nutritive value of rice and wheat.
  5. What are the uses of salt? Describe the harmful effects of common salt.
  6. What is pasteurisation of milk? State the role of phosphatase in pasteurisation.
  7. Briefly describe the nutritional importance of fish and meat in the diet.
  8. Write a short note about the nutrient losses of vegetables during cooking.
  9. What is meant by the term 'Lathyrism'? Differentiate between pulses and legumes.
  10. Give a brief description on 'tenderisation' of meat.
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