



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SEM-2/HPM-208/2012**

**2012**

**NUTRITION & FOOD SCIENCE**

*Time Allotted : 3 Hours*

*Full Marks : 70*

*The figures in the margin indicate full marks.*

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

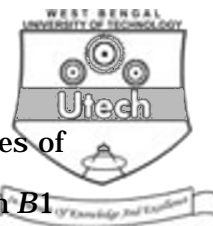
**GROUP - A**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :

10 × 1 = 10

- i) Lumping of starch can be prevented by adding
  - a) Brine solution                      b) oil
  - c) hot water                              d) none of these.
- ii) The most availability feature of protein malnutrition is
  - a) Weight Loss                              b) Growth failure
  - c) Oedema                                      d) Night blindness.
- iii) The process of weeping of gel is called
  - a) Retro gradation                              b) Gelatinization
  - c) Scalding                                      d) Syneresis.



- iv) Whole grain cereals are important sources of
- a) Vitamin C
  - b) Vitamin B1
  - c) Vitamin A
  - d) Vitamin E.
- v) The other name of sweetest sugar fructose is
- a) Maltose
  - b) Starchyose
  - c) Levulose
  - d) Galactose.
- vi) The red colour of the meat is due to
- a) Hemoglobin
  - b) Myoglobin
  - c) Myosin
  - d) none of these.
- vii) The temperature at which maximum bacterial growth occurs is
- a) 40°C – 45°C
  - b) 30°C – 35°C
  - c) 10°C – 20°C
  - d) None of these.
- viii) To inactivate enzymes vegetables should be
- a) Blanched
  - b) refreshed
  - c) cut into large pieces
  - d) none of these.
- ix) Most appropriate method of drying washed kitchen utensils is
- a) drying in air
  - b) wiping with a tissue
  - c) drying up with a cloth
  - d) drying with a muslin.



- x) Sanitation implies freedom from infection and disease of any kind that may affect.
- Health of people
  - Consumption of people
  - Sickness of people
  - None of these.

### GROUP – B

#### ( Short Answer Type Questions )

Write short notes on any any *three* of the following.

$$3 \times 5 = 15$$

- Smoking point of fats and Oils.
- Hydrogenation of fats.
- Uses of Protein.
- Malnutrition
- Effect of Cooking on Vitamins.

### GROUP – C

#### ( Long Answer Type Questions )

Answer any *three* of the following.  $3 \times 15 = 45$

- Define menu and list its five functions. Why should one plan menus ? Enlist five reasons.  $5 + 5 + 5$
- Classify starches ? Define and explain the proces of gelatinization and factors affecting the same ?  $3 + 4 + 8$



9. Define menu and balance diet. What are the important factors to be considered for planning menus and balanced diet ?
10. Define the following :
- a) Pasteurization
  - b) Goltre
  - c) Night Blindness
  - d) BMR
  - e) Balance Diet.
11. What is sanitation ? Classify cleaning agents depending upon the type of soil. Water supply and some specific purposes. Mention the good food handling practices ? 3 + 6 + 6
12. Define pigments. Classify the various vegetable pigments. Mention the effect of cooking and processing on vegetable pigments ? 2 + 4 + 9
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