



Name :

Roll No. :

Invigilator's Signature :

CS/BHSM/SEM-2/HPM-208/2013
2013

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) Lipid oxidation leads to development of off flavour and off odours generally called
- | | |
|---------------|-------------------|
| a) Rancidity | b) Hydrogenation |
| c) Hydrolysis | d) None of these. |
- ii) Digestion of carbohydrate begins in
- | | |
|--------------|------------------|
| a) Liver | b) Stomach |
| c) Intestine | d) Mouth cavity. |



- iii) Amla is rich source of
- a) Vitamin A b) Vitamin E
- c) Vitamin C d) Vitamin B 12.
- iv) Which can lower the gelatinization temperature of starch ?
- a) Lactose b) Sucrose
- c) Maltose d) None of these.
- v) Deficiency of Vitamin A causes Pellagra.
- a) True b) False.
- vi) Which vitamin helps in coagulation of blood ?
- a) Vitamin A b) Vitamin B
- c) Vitamin K d) Vitamin I.
- vii) Richest source of energy per gram of food is
- a) Fish b) Milk
- c) Rice d) Butttter.
- viii) Rancidity is spoilage occurs in the
- a) meat b) fish
- c) heat d) soda.



ix) Shark liver oil is an example of

- a) Animal oil
- b) Vegetable oil
- c) Cholesterol-free oil
- d) Marine oil.

x) Protein is regarded as

- a) proactive food
- b) energy giving food
- c) body building food
- d) supplementary food.

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

2. What is adulterant ? Name common adulterants.
3. What is balanced diet ?
4. Write available and non-available carbohydrates with examples.
5. Write the negative effect of dietary insufficiency.
6. Write a note on 'Fermentation is also a part in preservation'.



GROUP – C

(Long Answer Type Questions)

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

7. Write in detail how to preserve nutrients during food preparation.
8. What are the functions of protein in our body ? What are the essential amino acids ? Differentiate between Marasmus and Kwashiorkor. $4 + 6 + 5$
9. What is food safety ? Why is it important in food service establishment ? How will you consider the hygienic factors of your service area ? $3 + 5 + 7$
10. What are the factors responsible for destruction of vitamins in cooking ? What preventive measure will you keep in mind while cooking vitamin rich food ?
11. Write in detail the differences between malnutrition and sub-nutrition.

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