

Name :

Roll No. :

Invigilator's Signature :

CS/BHSM/SEM-1/HPM-107/2012-13

2012

NUTRITION AND 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) Thiamine containing coenzyme is
 - a) FAD
 - b) NAD
 - c) TPP
 - d) PALPO.
- ii) Beriberi occurs due to deficiency of
 - a) Ascorbic acid
 - b) Niacin
 - c) Thiamine
 - d) Riboflavin.
- iii) Most limiting amino acid in pulses is
 - a) Leucine
 - b) Lysine
 - c) Methionine
 - d) Valine.
- iv) The reproductive process of yeast is termed as
 - a) Binary fission
 - b) Budding
 - c) Sporulation
 - d) None of these.



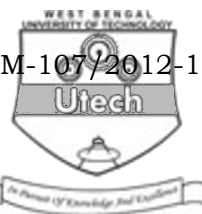
- v) The largest component of daily energy demand is
- a) Physical activity b) Basal metabolic rate
c) Thermogenesis d) None of these.
- vi) Vegetable oils contain no
- a) Cholesterol b) Triglyceride
c) Fatty acids d) Glycerol.
- vii) Richest plant source of protein is
- a) Soya bean b) Rajmah
c) Red gram dal d) Lentil.
- viii) Most abundant intracellular mineral is
- a) Sodium b) Potassium
c) Calcium d) Iron.
- ix) Daily requirement of calcium for a non-pregnant non-lactating normal adult woman is
- a) 400 mg b) 600 mg
c) 800 mg d) 1000 mg.
- x) Permitted yellow colour for food is
- a) Metanil yellow b) Sunset yellow
c) Rhodamin - B d) All of these.

GROUP – B

(Short Answer Type Questions)

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

2. Write short notes on any three from the following.
- a) Pasteurization
b) HACCP
c) Essential amino acids
d) Protein Energy Malnutrition
e) Cryogenic freezing
f) Mutual supplementation.



GROUP – C

(Long Answer Type Questions)

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

3. Define and Classify vitamin. Write in detail the function of vitamin A and C. $2 + 5 + 8$
 4. Define food borne disease. How food borne diseases are classified ? Enlist few preventive measures to inhibit the multiplication of micro-organisms in food. $2 + 5 + 8$
 5. Write down four important food sources of iron. What are the functions of iron in the body ? Critically discuss the effect of deficient and excess intake of iron. $2 + 8 + 5$
 6. What are the common sources of food contamination ? Discuss the factors that affect the growth of micro-organisms in food. $3 + 12$
 7. Classify carbohydrates. What are the functions of carbohydrate in the body. Critically discuss the effect of low and high carbohydrate intake. $3 + 7 + 5$
 8. What is food adulteration ? Write down one simple test for the determination of a common adulterant in milk, ghee, laddoo, mustard seeds. Briefly discuss the functioning of Food Safety and Standards Authority of India. $2 + 8 + 5$
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