2021

Nutrition (Hons)
[Third Semester]
Paper - C5T

Full Marks: 40
Time: 2 hours

The figures in the right-hand margin indicate marks.

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

Illustrate the answers wherever necessary.

1. Answer any <u>five</u> from the following.

 $5 \times 2 = 10$

- (a) Define convatescent carrier.
- (b) What do you mean by semi solid media?
- (c) What is biofilm with example?
- (c) What do you mean by 'opportunistic infection'?
- (e) Difference between endotoxin and exotoxin.

(Turn Over)

- (f) What do you mean by probiotics?
- (g) What do you mean by antibiotics with example?
- (h) Write one example for each of gram positive and gram negetive bacteria.

2. Answer any four from the following : $4\times5=20$

- a) (i) What do you mean by isolation process of microbes?
 - (ii) Briefly discuss the plate method of isolation. 1+4
- b) (i) Which organisms is reponsible for tetanus?
 - (ii) Write the major symptoms of tetanus. 1+4
- c) (i) What are the primary sources of microbial contemination of food?
 - (ii) Briefly discuss th mechanism of contamination.

2+3

- d) (i) Differences between gram positive and gram negative bacteria.
 - (ii) Classify bacteria on the basis of Flagellar composition with example.
 - (iii) What is 'Nosocomial infection' 2+2+1

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- e) (i) Give the classification of fermented foods based on food groups.
 - (ii) What do you mean by 'Virulence'? 4+1
- f) (a) Write the classification of antibiotics?
 - (b) Briefly discuss mode ot action of any two antibiotics. 3+2

3. Answer any <u>one</u> from the following: 1×10

- (a) (i) Distinguish between antibiotic assay and sensitivity test.
 - (ii) What are the different types of bacteria found in fermented foods?
 - (iii) Write the symtoms of leptospirosis and HERs disease. 3+3+4
- (b) (i) Write any two intrinsic factors those affect the microbial growth.
 - (ii) Briefly describe the different types of microflora present in skin.
 - (iii) Write a short note on incineration and hot air oven sterilization. [2+4(2+2)]

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