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B.Sc. RNLK-/C7T/21

2021

Nutrition (Hons)

[Third Semester]

Paper - C7T

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 five of the following questions :- 5×2=10

- a) What do you mean by enzymatic browning?
- b) “Cooking enhance the availability of some nutrients”– give any one example.
- c) Write the full forms of LTH and HTST.
- d) Write two disadvantages of Marinating.
- e) Write any two nutritional aspect of garlic.
- f) Write the basic difference of refrigeration and freezing.

(Turn Over)

(2)

g) Write the types of food additives.

h) What do you mean by aflatoxin?

2. Answer any **four** of the following question : $4 \times 5 = 20$

a) (i) Which cooking method is very healthy method and why?

(ii) Define poaching. (1+2)+2

b) Briefly discuss about pasteurization. 5

c) Write short note on :- $2\frac{1}{2} + 2\frac{1}{2}$

(i) Salmonellosis.

(ii) Shigellosis.

d) Write the major advantages and disadvantages of micro wave cooking. 5

e) (i) Define food adulteration – according to PFA Act.

(ii) Write the names of any two common adulterants in food and their effects on health. 2+3=5

f) (i) Write the short note on simmering.

(ii) Write effects of heat on Vitamin. 3+2=5

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(3)

3. Answer any one of the following questions :- $1 \times 10 = 10$

- a) (i) Define food spoilage.
(ii) What are the major causes of food spoilage.
(iii) Briefly discuss about blanching. $2+3+5$
- b) (i) Distinguish between shallow fat frying and deep fat frying.
(ii) State about the effects of germination.
(iii) Briefly describe any three common household methods to detect adulterants in food. $4+3+3$

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