

Total Pages – 3

B.Sc. RNLK-/DSE1T/21

2021

Nutrition (Hons)

[Fifth Semester]

Paper - DSE1T

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.

Group-A

1. Answer any five out of the following questions : 5×2=10

- a) Who are Food Analysts?
- b) Write any two applications of PCR in medical research.
- c) What do you mean by Good Laboratory Practices. (GLP)?

(Turn Over)

(2)

- d) What are the principles of GLP?
- e) What is SOP? Why is it needed?
- f) Write the principle of PCR.
- g) What is Iodine Test used to detect in a sample? What qualitative test is used to detect reducing sugars in a sample?
- h) What is the significance of moisture content in food?

Group - B

2. Answer any **four** out of the following questions: 4×5=20

- a) Give the procedure for determination of moisture content of food. 5
- b) Describe the hierarchy of food safety authorities. 5
- c) Write four advantages and four disadvantages of ELISA. 5
- d) Write with examples of food additives. 5
- e) How do you perform study under the OECD principles of GLP? 5
- f) Explain one quantitative method of fat determination. 5

(3)

Group - C

3. Answer any one of the following questions : 1×10=10

- a) (i) Explain Kjeldahl's method of Nitrogen estimation.
- (ii) How is it used to determine the total crude protein content in a sample? 8+2
- b) (i) Describe the functions of a food analyst.
- (ii) State about the different natural toxic compounds with examples. 5+5