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RNLKWC/B.Sc.-CBCS/IIIS/NUT/H/C7T/22

2022

Nutrition

[HONOURS]

(CBCS)

(B.Sc. Third Semester End Examination-2022)

PAPER-C7T

Full Marks: 40

Time: 02 Hrs

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 question of the following: 5x2=10

- a) What do you mean by Salmonellosis?
- b) Write the difference between freezing and refrigeration.
- c) What is rancidity?
- d) Give an example of enzymatic spoilage of food.
- e) What do you mean by highly perishable foods? Give an example.
- f) Define stewing.
- g) Write any two advantages of microwave cooking.
- h) Distinguish between grilling and roasting.

(2)

Group-B

2. Answer any four questions of the following: **4x5 = 20**
- a) What is germination? Write the benefits of germination. 2+3
 - b) Write a short note on aflatoxin intoxication. 5
 - c) Mention about causative agent of 'Botulism' and how it can be prevented? 2+3
 - d) What are the major causes of food spoilage? Give an example of enzymatic spoilage of food. 3+2
 - e) Briefly discuss the pasteurization process. 5
 - f) Write short note on Maillard Reaction. 5

Group -C

3. Answer any one question: **1x10 = 10**
- a) Briefly discuss about dry heat methods. Write a short note on steaming. 8+2
 - b) i) Define irradiation.
ii) What are the three sources of radiation approved for use in foods?
iii) Give the classification of chemical food preservatives according to FSSAI rules.
iv) Give two examples of class I preservatives. 2+3+3+2
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