

**Nutrition [Honours]
[CBCS]**

**B.Sc. Third Semester End Examination-2023
(Regular & Supplementary Paper)
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 questions of the following: 5x2= 10**
- a) Differentiate between conduction and convection mode of heating.
 - b) Write the difference between deep frying and shallow frying.
 - c) Write the objectives of cooking.
 - d) What do you mean by lower perishable foods? Give an example.
 - e) Define simmering.
 - f) Write the two advantages of solar cooking.
 - g) What is food adulterant?
 - h) What do you meant by blanching?

Group B

- 2. Answer any FOUR questions of the following: 4x5 = 20**
- a) What is fermentation? Write the health benefits of fermented foods. 2+3
- b) Write any two short notes on – 2½ +2½
- i) Shigellosis
- ii) Aflatoxin
- iii) Botulism
- c) What are food additives? Write the major categories of food additives. 2+3
- d) Briefly discuss about the microwave cooking. 5
- e) Write about the conservation of nutrients lost during cooking. 5

Group C

- 3. Answer any ONE question of the following: 1x10 = 10**
- a) i) Briefly discussed moist heat method of cooking.
- ii) Write the major spices of India. 6+4
- b) i) What is the difference between non-enzymatic browning in the Maillard reaction and caramelization?
- ii) Illustrate different types of food poisoning.
- iii) Write any three detection processes of food adulteration. 3+4+3