

2018

CBCS

1st Semester

NUTRITION

PAPER—C2T

(Honours)

Full Marks : 40

Time : 2 Hours

The figures in the right-hand margin indicate full marks.

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

Illustrate the answers wherever necessary.

Food Science and Food Commodities

1. Answer any five questions : 5×2
- (a) Write examples of any two PUFA. 2
- (b) Write any two examples of non proteinous amino acids. 2

- (c) Which Glycosidic bond is present in resistant starch ? 2
- (d) How will you assess the BV of protein ? 2
- (e) What do you mean by metabolic water ? 2
- (f) Write the names of two meat proteins which are less digested in our G.I. tract. 2
- (g) Write any two features of free food. 2
- (h) What is parching and puffing of pulses ? 2

2. Answer any *four* questions : 4×5

- (a) (i) State the principle of food preservation in low temperature.
- (ii) Write the ideal process of handling of Iodised salt during cooking for maintaining its quality. 3+2
- (b) (i) Write in brief about the nutritional aspects of egg.
- (ii) State the physiological role of vitamin B₁₂.

2½+2½

- (c) (i) What are the major factors affecting the bioavailability of dietary Iron?
- (ii) How does sensory characters of food exert its impact on digestion and absorption? $2\frac{1}{2}+2\frac{1}{2}$
- (d) (i) State the nutritional aspect of Tomato.
- (ii) Why milk protein is preferred over meat protein? $2+3$
- (e) (i) Write the fundamental structure of glycogen.
- (ii) State the impact of low protein diet on our health. $2\frac{1}{2}+2\frac{1}{2}$
- (f) (i) What do you mean by long chain and short chain fatty acids.
- (ii) "Dietary fibres are anti hyper lipidaemic agent"
—Justify the statement. $2+3$

3. Answer any one question :

1×10

(a) (i) Write the importance of food standards.

(ii) State basic differences between animal and vegetable fats.

(iii) Write the physiological importance of selenium.

3+3+4

(b) (i) Write the digestion of neutral fat in our G.I. tract.

(ii) Describe in brief about healthy food behaviour for prevention of lifestyle diseases.

5+5