



বিদ্যাসাগর বিশ্ববিদ্যালয়
VIDYASAGAR UNIVERSITY
Question Paper

B.Sc. Honours Examinations 2020

(Under CBCS Pattern)

Semester - I

Subject: NUTRITION

Paper : C 2-T & C 2-P

Full Marks : 60 [Theory-40 + Practical-20]

Time : 3 Hours

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

The figures in the margin indicate full marks.

Food Science and Food Commodity

[Theory]

Answer any *two* questions :

20×2=40

1. What do you mean by lipids? Explain the properties of lipids with proper reactions.
2. How do you assess the quality of proteins? What are the functions performed by proteins?
3. What is water balance? Describe the mechanism of regulation of water balance in our body?
4. Describe the functions of Vitamin A. What are the consequences of its deficiency?

5. What are the physiological functions performed by sodium and potassium? What are the consequences of iron deficiency?
6. Explain the digestion and absorption process of carbohydrates. What do you mean by 'Glycemic Index'?
7. Describe the nutritional aspects of eggs. Mention its uses in different preparations.
8. Explain the term crystallization. What are the factors affecting crystallization process? What do you mean by 'Natural sweeteners'?
9. What are 'Food Standards'? Briefly describe PFA and AGMARK.
10. Write short notes on 'Junk food' and 'GM food.'
11. What are the types of 'Beverages'? Mention the types of tea. How is chocolate manufactured?
12. Write the composition of milk. What are 'Fermented and Non Fermented milk products'?

Paper - C 2-P

Nutritional Bio Chemistry

(Practical)

Answer any *one* question :

20 × 1 = 20

1. Mention the principle, requirements and procedure of estimation of reducing sugar in food.
 2. Write down the principle and procedure of saponification value estimation of fats and oils.
 3. Write the procedure for estimation of total nitrogen of foods by Kjeldhal method?
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