

VIDYASAGAR UNIVERSITY

B.Sc. Honours Examination 2021

(CBCS)

1st Semester

NUTRITION

PAPER-C2T & C2P

FOOD SCIENCE AND FOOD COMMODITY

Full Marks : 60

Time : 3 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.

THEORY : C2T

Group – A

Answer any *three* questions. 3×12

- Explain the digestion and absorption process of protein . What do you mean by 'oligosaccharide'?
 6+4+2
- Write the nutritional aspects of tea. Describe the importance of 'Food Standards'.

- "Junk foods are not health friendly food" Justify the statement. Write in brief about food adulteration.
- **4.** What are the physiological functions performed by calcium and sodium? What are the consequences of iron deficiency? (4+4)+4
- 5. Describe the functions of Vitamin D. What are the consequences of its deficiency?
 8+4
- 6. Write the composition of milk. Write in short about processing of milk in industry?
 4+8

Group – B

Answer any *two* questions. 2×2

- **7.** Why is sucrose a non reducing sugar while maltose and lactose are reducing sugars?
- 8. What is resistance starch? Give one example.
- **9.** What is ω_3 fatty acid? Give one example.
- **10.** Define PER.

PRACTICAL : C2P

Answer any *one* question. 1×15

1. Write the principle and procedure of estimation of lactose in milk.

5 + 10

 Write the principle and procedure of estimation of acid value in an oil sample. **3.** Write down the principle and procedure of total sugar estimation of a sample. 5+10

Answer any *one* question.
$$1 \times 5$$

- **4.** Write the principal for estimation of total nitorgen of foods by Kjeldhal method.
- **5.** Write down the procedure of saponification number estimation of fats and oils.
- 6. Write down the principle for estimation of fructose in a food.