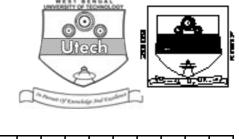
FOOD SCIENCE & NUTRITION (SEMESTER - 2)

CS/BHM (N)/SEM-2/HM-205/09



1.	Signature of Invigilator				Œ	America (y)	One state of	al topical	12 -3	<u> </u>	24
2.	Signature of the Officer-in-Charge	I o.									
	Roll No. of the Candidate										

CS/BHM (N)/SEM-2/HM-205/09 **ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009** FOOD SCIENCE & NUTRITION (SEMESTER - 2)

Time: 3 Hours 1 [Full Marks: 70

INSTRUCTIONS TO THE CANDIDATES:

- This Booklet is a Question-cum-Answer Booklet. The Booklet consists of 32 pages. The questions of this concerned subject commence from Page No. 3.
- 2. In Group - A, Questions are of Multiple Choice type. You have to write the correct choice in the box provided against each question.
 - For Groups B & C you have to answer the questions in the space provided marked 'Answer h) Sheet'. Questions of Group - B are Short answer type. Questions of Group - C are Long answer type. Write on both sides of the paper.
- Fill in your Roll No. in the box provided as in your Admit Card before answering the questions. 3
- Read the instructions given inside carefully before answering. 4.
- 5. You should not forget to write the corresponding question numbers while answering.
- 6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
- 7. Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.
- You should return the booklet to the invigilator at the end of the examination and should not take any 8. page of this booklet with you outside the examination hall, which will lead to disqualification.
- Rough work, if necessary is to be done in this booklet only and cross it through. 9.

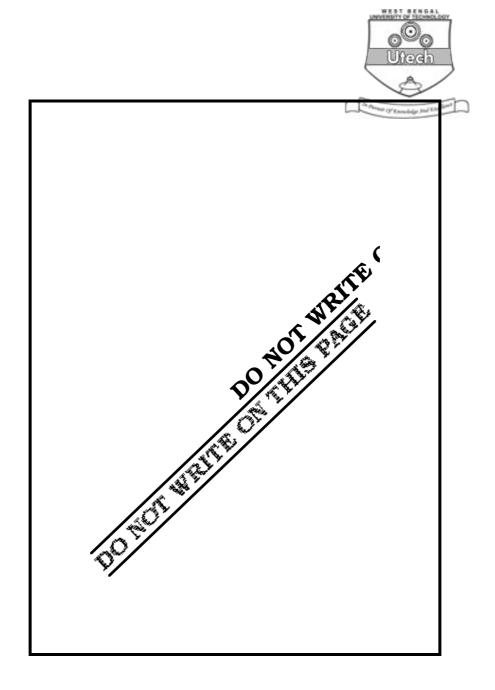
No additional sheets are to be used and no loose paper will be provided

FOR OFFICE USE / EVALUATION ONLY Marks Obtained Group - B Group - A Group - C Examiner's Question Total Signature Number Marks Marks Obtained

Head-Examiner/Co-Ordinator/Scrutineer

2371 (13/06)







FOOD SCIENCE & NUTRITION SEMESTER - 2

Time: 3 Hours [Full Marks: 70

GROUP - A

(Multiple Choice Type Questions)

l.	Cho	ose th	ne correct alternatives for the f	ollowing	g :	10 × 1 = 10
	i)	Zino				
		a)	carbonic anhydrase	b)	hexokinase	
		c)	carbonic dehydrogenase	d)	isomerase.	
	ii)	••••	ino acid.			
		a)	Methionine	b)	Alanine	
		c)	Histidine	d)	Valine.	
	iii)	The	protein quality can be measur	neans of		
		a)	BV	b)	BMI	
		c)	nitrogen fixation	d)	standardization.	
	iv)	The				
		a)	9	b)	13	
		c)	7	d)	17.	
	v)	Bot	caused by			
		a)	bacteria	b)	virus	
		c)	yeast	d)	mould.	

CS/BHM (N)	/SEM-2	2/HM-205/09							
vi)	F.P.0	O. was revised in the year of	JOHN REST SENSOLOT						
	a)	1962	b)	1955 Utech					
	c)	1947	d)	1951.					
vii)	Rich	est source of Vitamin C is		of touristic his con-					
	a)	amla	b)	green leafy vegetables					
	c)	guava	d)	apple.					
viii)	The	child suffering from PEM show	uld be	given for the	existing				
weight.									
	a)	150-200 kcal/kg/day	b)	200-250 kcal/kg/day					
	c)	220-240 kcal/kg/day	d)	440-450 kcal/kg/day.					
ix)	Forn	nation of bone is called							
	a)	ossification	b)	calcification					
	c)	gelanization	d)	ramification.					
X)	Iron	is stored in the liver, spleen and	d bone	marrow in the form of protein	as				
	a)	globin	b)	ferritin					
	c)	myoglobin	d)	haemoglobin.					
GROUP – B									
(Short Answer Type Questions)									

Write short notes on any *three* of the following questions.

 $3 \times 5 = 15$

- 2. Five food groups.
- 3. Causes of food spoilage.
- 4. Enzymatic and non-enzymatic browning.



- 5. Rigor Mortis.
- 6. Fe-deficiency anaemia.
- 7. Water balance.



GROUP - C

(Long Answer Type Questions)

Answer any three of the following questions.

 $3 \times 15 = 45$

- 8. Define protein. What is the R.D.A. of protein for different age groups? Discuss about the structure of protein. What are the important functions of protein? What are different ways by which we can estimate the protein quality? 2 + 2 + 3 + 5 + 3
- 9. Define health. What is malnutrition? What are the different objectives of nutrition? Discuss in brief the relationship between health and nutrition. 2 + 2 + 3 + 8
- 10. What is Preservation? Name any two commonly used preservatives. What are the differences between Sterilization and Pasteurization? Explain the process of Canning in detail. 3 + 2 + 3 + 7
- 11. What is balanced diet? What are the important factors considered while planning a balanced diet? What are the factors affecting food acceptability? 3 + 6 + 6
- 12. What are vitamins and minerals? Classify them and give examples of each type. What are the major food sources of calcium and zinc? Discuss about the functions played by calcium and zinc in our body. Give two examples of antioxidant which are present in food. 1 + 3 + 3 + 6 + 2

END