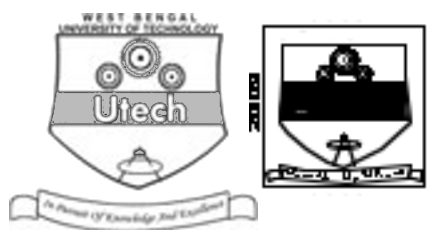


FOOD SCIENCE & NUTRITION (SEMESTER - 2)

CS / BHM(O) / SEM-2 / HM-206 / 09



1.
Signature of Invigilator

2.
Signature of the Officer-in-Charge

Reg. No.

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Roll No. of the Candidate

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CS / BHM(O) / SEM-2 / HM-206 / 09

ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009

FOOD SCIENCE & NUTRITION (SEMESTER - 2)

Time : 3 Hours]

[Full Marks : 70

INSTRUCTIONS TO THE CANDIDATES :

1. 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. a) In **Group – A**, Questions are of Multiple Choice type. You have to write the correct choice in the box provided **against each question**.
- b) For **Groups – B & C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group – B** are Short answer type. Questions of **Group – C** are Long answer type. Write on both sides of the paper.
3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
4. Read the instructions given inside carefully before answering.
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.**
8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
9. Rough work, if necessary is to be done in this booklet only and cross it through.

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

FOR OFFICE USE / EVALUATION ONLY

Marks Obtained

Group – A

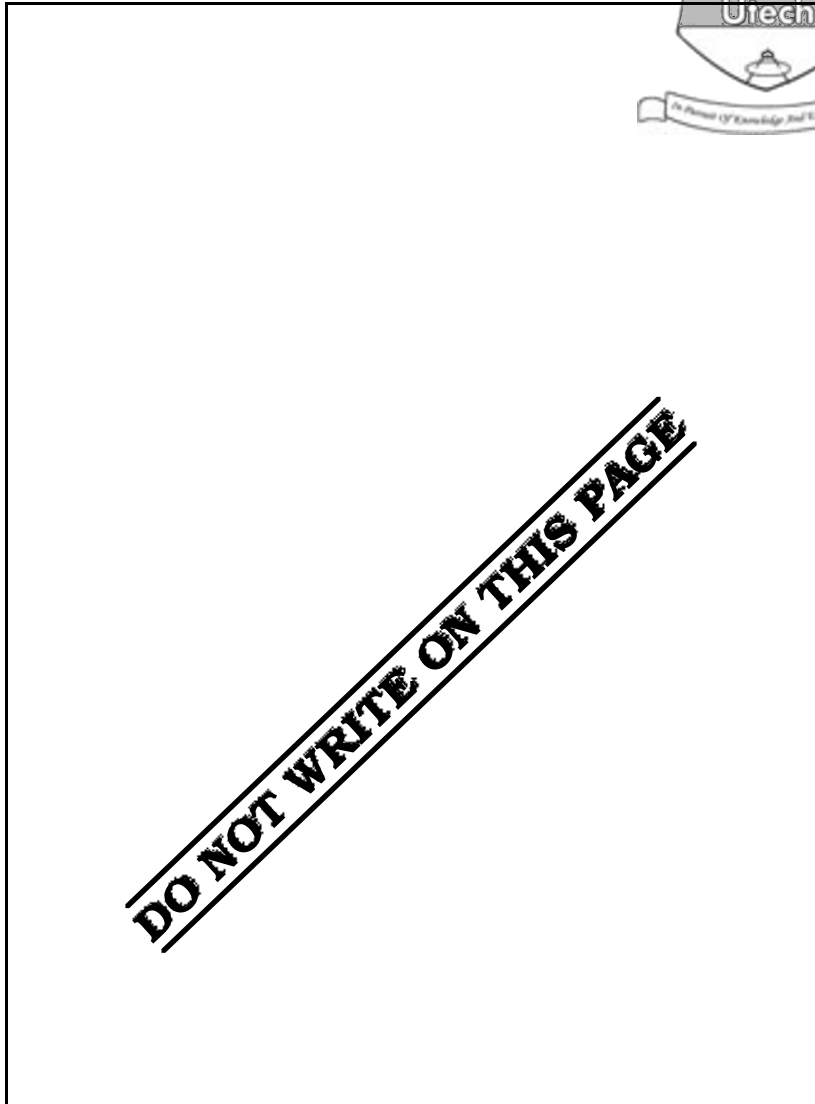
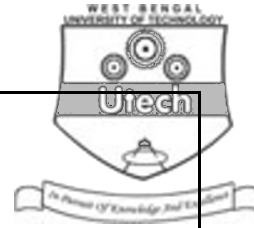
Group – B

Group – C

Question Number															Total Marks	Examiner's Signature
Marks Obtained																

.....
Head-Examiner / Co-Ordinator / Scrutineer

2410 (15 / 06) (O)





ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009

FOOD SCIENCE & NUTRITION

SEMESTER - 2



Time : 3 Hours]

[Full Marks : 70

GROUP - A

(Multiple Choice Type Questions)

1. Choose the correct alternatives for the following : 10 × 1 = 10
- i) Protein is a polymer of amino acids united each other by
 - a) peptide linkage b) glycosidic linkage.
 - ii) Protein differs from carbohydrates and lipids by always containing
 - a) nitrogen b) oxygen.
 - iii) Compound protein molecule remains conjugated with another non-protein
 - a) prosthetic group b) aesthetic group.
 - iv) The protein of amino acids in the body are almost all
 - a) alpha-amino acids b) gamma-amino acids.
 - v) Coagulation of protein involves
 - a) intramolecular change b) intermolecular change.
 - vi) forms of protein energy malnutrition are clinically manifested in India.
 - a) Four b) Five.



vii) The child suffering from PEM should be given for the existing weight.

- a) 150-200 k.cal / kg per day
- b) 200-250 k.cal / kg per day.



viii) The mineral zinc is essential to constitute an enzyme in human metabolism.

- a) succinic dehydrogenase
- b) carbonic anhydrase.

ix) Goitre is an disease common to hilly region people.

- a) endemic
- b) epidemic.

x) Typhoid is a type of foodborne disease.

- a) foodborne intoxication
- b) foodborne infection.

GROUP – B

(Short Answer Type Questions)

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

3 × 5 = 15

2. Sterilization and Pasteurization.
3. Canning.
4. Nutritional anemia.
5. Effect of fluoride on tooth decay.
6. Goitre.
7. Essential amino acid.



GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following.



3 × 15 = 45

8. What are the factors to be considered for developing the food guide ? List the five groups into which food can be divided.
9. Define calcium. Discuss :
 - a) sources
 - b) absorptions
 - c) functions
 - d) requirements of calcium.
10. Discuss in brief the functions and deficiency syndrome of vitamin, iron and iodine.
11. Define and classify protein. Write in brief the characteristics of protein and the effect of heat on protein.
12. Define balanced diet and RDA. Briefly discuss the importance of planning menu from nutritional point of view.
13. What do you mean by foodborne diseases ? Write in brief some bacterial, fungal and parasite foodborne diseases mentioning how food gets involved with these.

END