

2015

NUTRITION

[Honours]

PAPER – VI

Full Marks : 90

Time : 4 hours

The figures in the right hand margin indicate marks

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

Illustrate the answers wherever necessary

GROUP – A

Answer any two questions : 15 × 2

1. (a) What do you mean by dehydration controlled food preservation ?
(b) Write the mechanism of food preservation by drying.

(Turn Over)

(c) State the role of sugar and salt on food preservation.

(d) Write the mechanism of freezing on food preservation. $2 + 5 + 4 + 4$

2. (a) Define sterilization and disinfection.

(b) Describe any one chemical method for the destruction of micro-organism.

(c) Write the role of any two extrinsic factors for the growth and survival of microbes.

(d) Write in brief, any one physical method for sterilization. $3 + 4 + 4 + 4$

3. (a) Define Demography.

(b) State the application of demography in the field of nutrition.

(c) Write the fundamental steps for Cohort study.

(d) Write the direct and indirect mode of disease transmissions. $2 + 4 + 5 + 4$

4. (a) What do you mean by active and passive immunization.
- (b) Write the major classification of vaccination citing examples.
- (c) State the importance of vaccination for health maintenance.
- (d) What is the importance of booster dose in the vaccination schedule? 3 + 5 + 4 + 3
5. (a) Write the indices of milk and drinkingwater from the view point of health maintenance.
- (b) State the method of milk testing from the light of bacteriological analysis.
- (c) State the food laws in connection with food sanitation.
- (d) Write in brief about food intoxication. 4 + 4 + 4 + 3
6. (a) State the criteria of solid wastes.
- (b) Write the major steps adopted for solid waste disposal in food processing industries.

- (c) Write any five indicators of drinking water.
- (d) State any four common adulterants used in food. 3 + 5 + 5 + 2

GROUP – B

Answer any five questions : 8 × 5

7. (a) Write the avenues of meat spoilage.
- (b) How do you prevent the milk spoilage due to microbial contamination ?
- (c) Write in brief, about the prevention of microbial spoilage of fruits. 3 + 3 + 2
8. (a) What do you mean by disease out-break ?
- (b) Write any two methods for food-borne disease out break.
- (c) What do you mean by food-borne intoxication ? 2 + 3 + 3
9. (a) What do you mean by “freeze-drying” ?

- (b) State the advantages of freeze-drying in connection with food preservation over dehydration method.
- (c) "Canned foods are safe" – Justify critically. 2 + 3 + 3
10. (a) Write in brief about lag and log phase of bacterial growth cycle.
- (b) State the role of any two intrinsic factors on bacterial growth cycle.
- (c) "High temperature interferes in the bacterial growth cycle" – Justify the statement. 3 + 3 + 2
11. (a) Write the factors affecting kitchen hygiene.
- (b) State any two essential nutrients for the nutrition of micro organism.
- (c) Write in brief about solid media for culture of bacteria. 3 + 3 + 2
12. (a) State any four factors affecting community health.

- (b) "IMR is one of the reflectors of community health" – Explain. 4 + 4

13. (a) What do you mean by food standards ?

- (b) State the importance of ISI in food quality maintenance.

- (c) Write any one common household method to detect adulterants in food. 3 + 3 + 2

14. (a) Write the schedule of immunization upto age 5 yrs.

- (b) What do you mean by partial immunization. 5 + 3

15. (a) What do you mean by descriptive epidemiology ?

- (b) State the serological method in the study of epidemiology

- (c) What do you mean by epidemiological triad ? 3 + 3 + 2

16. (a) Define RR and A-R.

- (b) Write the difference between incidence and prevalence of a particular disease with example.
- (c) What do you mean by clinical method in epidemiological study. 3 + 3 + 2

GROUP – C

Answer any five questions : 4 × 5

17. What do you mean by pandemic and endemic ?
18. Write any two importance of food plant hygiene.
19. State the prevention of milk spoilage.
20. Write any four common causes of food contamination.
21. Write about the incidence spoilage of meat products.
22. State the necessity of immunization of foreign travellers.

23. Write in brief about epidemiological principle of disease control.
 24. Write the method about treatment of Liquid wastes.
 25. What do you mean by potability of water.
 26. Write the differences between distribution and decontamination.
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