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UG/II/NUT/H/II/17 (Old)

2017

NUTRITION

[Honours]

PAPER – III

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

[OLD SYLLABUS]

GROUP – A

Answer any two questions, taking one question from each of the following Subgroups : 15 × 2

Subgroup – A (a)

1. (a) Write the nutritional significance of ω -3 fatty acid.

(Turn Over)

- (b) Describe the classification of protein with example.
 - (c) Describe the digestion process of carbohydrates.
 - (d) Write two examples of MUFA. 3 + 4 + 6 + 2
2. (a) State the nutritional importance of sensory characteristics of foods.
- (b) Write a short note on "dietary fibre".
 - (c) Write the physiological role of vitamin D.
 - (d) Mention the deficiency symptoms of zinc in our body. 4 + 4 + 4 + 3

Subgroup – A (b)

3. (a) Discuss the nutritional aspects of milk.
- (b) What do you mean by millets-state with its nutritional significance.
 - (c) State the factors influencing spoilage of milk.
 - (d) Write a short note on lathyrism. 4 + 3 + 4 + 4

4. (a) State the common uses of herbs.
(b) Write the name of any two artificial sweeteners.
(c) Write a short note on FPO.
(d) State the merits and demerits of GM foods.

$$4 + 2 + 4 + \left(2\frac{1}{2} + 2\frac{1}{2}\right)$$

GROUP – B

Answer any five questions, taking at least two questions from each of the following Subgroups :

8 × 5

Subgroup – B (a)

5. (a) What do you mean by water balance in the body.
(b) Describe the regulation of water balance in our body. 3 + 5
6. (a) Write the daily requirement of iron and iodine for an adult male.
(b) State the physiological role of iron and iodine. 3 + (3 + 2)

7. (a) Write a short note on 'Glycemic Index'.
(b) Classify the amino-acids with example. 4 + 4
8. (a) Describe the absorption of carbohydrates.
(b) State the functions of carbohydrates. 5 + 3

Subgroup – B (b)

9. (a) State the mechanism of food preservation by heat drying.
(b) What do you mean by food adulteration? 5 + 3
10. (a) Write a short note on "Junk food".
(b) State the importance of "Convenience food". 4 + 4
11. (a) Explain the nutritional aspects of different types of vegetables.
(b) State the importance of common uses of food colours. 4 + 4

(5)

12. (a) Compare the nutritional value of animal oil and vegetable oil.
- (b) What do you mean by refined edible oil? 5 + 3

GROUP - C

Answer any five questions, taking at least two questions from each of the following Subgroups : 4 × 5

Subgroup - C (a)

13. Describe the effects of different types of carbohydrate on blood glucose level. 4
14. State the importance of fluoride in diet. 4
15. Write a short note on "food behaviour". 4
16. Discuss the physiological role of vit-A in our body. 4

Subgroup - C (b)

17. Write the preservation of syrups. 4

18. Write a short note on "Aerated beverages". 4
19. How legumens are stored? 4
20. Mention two common storage process of fruits. 4