

2017

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

[OLD SYLLABUS]

GROUP – A

Answer any two questions : 15 × 2

1. (a) What is food microbiology? State its importance. 2 + 2

(Turn Over)

- (b) Mention briefly the role of microorganisms in food processing. 6
- (c) State the various methods of isolation of microorganisms. 5
2. (a) Name any two extrinsic parameters affecting growth of microbes and mention their role in microbial growth. 2 + 4
- (b) What is dehydration? How dehydration helps in food preservation? 2 + 3
- (c) Discuss the role of irradiation in food preservation. 4
3. (a) Define hygiene. State the importance of sanitation and hygiene for good quality of food. 2 + 4
- (b) How bacteriological analysis is done in milk testing? 4
- (c) What are the indices of food? Why such indices are noted in food microbiology? 2 + 3

4. (a) **What are the factors affecting health of a community health ? How environment and diet affect community health ?** 3 + 5
- (b) **Mention the significance of vital statistics.** 4
- (c) **Differentiate between direct and indirect transmission of diseases.** 3
5. (a) **What do you mean by potable water ? How potability of water is tested ?** 2 + 4
- (b) **What is sewage ? State in brief the disposal and treatment procedure of sewage in urban area.** 1 + 6
- (c) **How solid waste is recycled in our community ?** 2
6. (a) **What is Agmark ? Mention its importance in food standardization.** 2 + 2
- (b) **Mention the common household methods for detection of food adulterants.** 6
- (c) **State the effects of any two food adulterants on our health.** 5

GROUP – B

Answer any five questions : 8 × 5

7. (a) Mention the reasons of spoilage of various kinds of foods. 4
- (b) How public health hazard occurs due to contaminated foods. 4
8. (a) What are the primary sources of microorganisms in food ? 4
- (b) Differentiate between sterilization and disinfection. 2
- (c) Name any two intrinsic parameters on survival of microbes. 2
9. (a) What are the criteria of good kitchen hygiene ? 2
- (b) Why such criteria are maintained in food preparation ? 3
- (c) Mention the role of the employee health in food preparation. 3

10. (a) *Mention the nutritious role of meat in human.* 2
- (b) *How meat products are spoiled?* 3
- (c) *Mention the process of preservation of sea fishes.* 3
11. (a) *State whether pregnant mothers can be considered as a valuerable group? Justify your answer.* 1 + 4
- (b) *Mention the special needs and their role in diet of pregnant mothers.* 3
12. (a) *What do you mean by vector borne disease? Name any one vector borne disease.* 1 + 1
- (b) *Discuss the causes, sign and symptoms of any one vector borne disease.* 2 + 2 + 2
13. (a) *State the effects of toxic agents in man.* 3
- (b) *How liquid waste disposal takes place?* 3

- (c) Why waste is called wealth ? 2
14. (a) What is PFA ? Mention the laws governing food standards. 2 + 3
- (b) State the significances of food standardization. 3
15. (a) Define immunization. State the significance of imposing immunization schedule for foreign travel. 2 + 4
- (b) How immunization promotes good health ? 2
16. (a) What do you mean by prevalence of disease ? 2
- (b) What is relative risk ? 2
- (c) What is sex ratio ? Mention the present status of sex ratio in our country. Why sex ratio is determined ? 1 + 1 + 2

GROUP – C

Answer any five of the following : 4 × 5

17. State the role of temperature in controlling micro organisms in foods. 4

- 18. Mention the merits and demerits of canned foods.** 2 + 2
- 19. What is Aflatoxin? State the symptoms of Aflatoxin intoxication.** 1 + 3
- 20. How socio-economic factors affect on the health of a community?** 2 + 2
- 21. (a) What do you mean by decontamination?** 1
(b) State the role of any disinfections agent in disease control. 3
- 22. Write a brief note on control of Danguue fever on the light of environmental management.** 4
- 23. Mention the modes of transmission of typhoid and paratyphoid.** 2 + 2
- 24. What is MPO? State the principles of MPO.** 1 + 3
- 25. Classify different adulternats in food with suitable examples.** 4
- 26. What are the impacts of different taboos in a community regarding immunization.** 4