

2019

B.Sc. (Hons.)

4th Semester Examination

NUTRITION

Paper—C10T

Full Marks : 40

Time : 2 Hours

*The figures in the margin indicate full marks.  
Candidates are required to give their answers  
in their own words as far as practicable.*

1. Answer any five questions : 5×2=10
- (a) What is moist heat cooking ?
  - (b) Differentiate microwave cooking and solar cooking.
  - (c) What is the utility of slow freezing ?
  - (d) What is mechanical drying ?
  - (e) What preservatives are used during pickles making ?
  - (f) Write example of two cereal and meat based food products.

[ Turn Over ]

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- (g) Write any two disadvantages of blanching.
- (h) Mention any two differences between sterilization and pasteurization.

2. Answer any *four* questions :  $4 \times 5 = 20$

(a) Write the principle of method of any one egg product preparation.

(b) In what respect jam and jellies preparation are similar and dissimilar ?  $3+2$

(c) Write the process of canning by flow chart.

(d) State the advantages of dehydration in food preservation ? Differentiate between sun drying and dehydration ?  $2+3$

(e) State the processes and disadvantages of quick freezing.  $3+2$

(f) How food preservation can be done by irradiation ?

3. Answer any *one* question :  $1 \times 10 = 10$

(a) Describe any four methods of cooking with examples.  $4 \times 2 \frac{1}{2} = 10$

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- (b) What is cold sterilization ? What are the changes occurred during freezing ?  
“Temperature based processing of food is not always acceptable”—justify 2+4+4
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