2016

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) State the role of important micro-organisms in fermented foods.
 - (b) Discuss different types of media used in the cultivation of micro-organisms.

- (c) Describe the role of any two intrinsic factors that affecting growth and survival of microbes.
- (d) Discuss about different preservatives used in the commercial food. 3+4+4+4
- 2. (a) Differentiate freezing and freeze drying.
 - (b) What do you mean by cross contamination of food? How do you prevent cross contamination of food?
 - (c) Explain how egg, poultry and meat products are spoiled.
 - (d) Enumerate your idea about food laws. 3 + (2 + 2) + 4 + 4
- 3. (a) What do you mean by vital statistics?
 - (b) 'Community health development may be assured from the improvement of life span'
 elaborate the statement.
 - (c) State the major obstacles of child immunization at rural sectors of India.

- (d) What do you mean serological disease detection in health epidemiology? 3 + 4 + 4 + 4
- 4. (a) How do you differentiate diagnostic test and screening in a community?
 - (b) Define crude birth rate and relative risk.
 - (c) State the effect of sex ratio on child health.
 - (d) Define demography and population density. 3 + (2 + 2) + (2 + 2) + (2 + 2)
- 5. (a) What is HACCP? State the principles of HACCP in food plant hygiene or sanitation.
 - (b) 'Sometimes preservatives may be the cause of ill health' explain.
 - (c) Discuss food borne diseases due to parasitic existance in food.
 - (d) What are the symptoms of cholera outbreak? (2+3)+2+4+4
 - 6. (a) State the laws for govorning food standards.
 - (b) What do you mean by codex alimentations?

1

*

×

- (c) What is Herd immunity?
- (d) Give the schematic schedule of child immunization starting from birth. 3 + 4 + 3 + 5

GROUP - B

Answer any five questions:

 8×5

- 7. (a) Mention the primary sources of microorganisms in food.
 - (b) What are the physical methods for destruction of microorganisms in foods?
 - (c) Describe one chemical method for destruction of microbes in foods. 2+3+3
- 8. (a) What do you mean by spoilage of food?
 - (b) How cereal and cereal products are spoiled?
 - (c) State the utility of canned foods. 2+4+2
- 9. (a) Define sterilization.
 - (b) How milk is pasturised?

- (c) Differentiate between sterilization and disinfection. 2+4+2
- 10. (a) Name two food borne and two water borne diseases.
 - (b) State the adverse effects of unhygenic kitchen and their preventive measures. 2 + (3 + 3)
- 11. (a) What is meant by vulnerable group? Give proper example.
 - (b) Why children and aged persons are considered as vulnerable groups? (2+1)+5
- 12. (a) Name any four water borne infection's agents.
 - (b) State the role of any one infectious agent in our body.
 - (c) What is safe drinking water? 2+4+2
- 13. (a) What is adulteration of food?
 - (b) Mention the full forms of FPO and ISI.
 - (c) State the role of ISI on food adultenation. 2+2+4

*

- 14. (a) What is sludge?
 - (b) Mention the avenues of waste disposal in rural sectors.
 - (c) How sewage is treated for further use ? 2 + 2 + 4
- 15. (a) What do you mean by epidemic and sporadic disease?
 - (b) Discuss the investigative and detective methods of cholera. 2 + (3 + 3)
- 16. (a) Define health.
 - (b) What is meant by positive health?
 - (c) Explain the determinants of positive lifestyle maintenance. 2+2+4

GROUP - C

Answer any five questions:

 4×5

17. How do you assess milk quality from the existance of caliform bacteria?

18. How do you maintain kitchen hygiene for pregnant mothers?	4
19. What do you mean by municipal waste?	4
20. Discuss briefly the governmental policies for safe drinking water.	4
21. State the different strategies to promote community food protection.	4
22. Discuss about the lag phase in microbial cultivation.	4
23. How does community health servillience system work?	4
24. State the mode of transmission of causative agent of typhoid.	4
25. Differentiate infection and intoxication.	4
26. State the standard sanitary quality of water.	4