### 2017

### **NUTRITION**

[Honours]

PAPER - IV

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

# [NEW SYLLABUS]

## **UNIT - 7**

## GROUP - A

- 1. Answer any five questions from the following:  $2 \times 5$ 
  - (a) What do you mean by fluid diet?

(Turn Over)

- (b) Write any one application of RUTF.
- (c) Write the names of any two 'Liver Function Test'.
- (d) Define malabsorption syndrome.
- (e) Which type of diet is prescribed to the gastric ulcer patient?
- (f) What is the basic difference between overweight and obese?
- (g) Write any two features of low energy diet?
- (h) What is haemorrhoids?

## GROUP - B

Answer any four questions from the following:

5 × 4

- 2. State the principles adopted for the conversion of normal diet to therapeutic diet.
- 3. Why dietetian is consider as a component of medical team?

- 4. Write the major behavioral modifications for the development of health friendly diet consumption.
- 5. State the major causes for the onset of IBS.
- 6. State the characteristic features of bulimia nervosa.
- 7. State in brief about the clues adopted for the formulation of therapeutic diet of hepatitis patient.
- 8. Write the major causes of gallstone formation.

## GROUP - C

Answer any one question from the following:

 $15 \times 1$ 

- 9. (a) Define underweight.
  - (b) State the etiology of underweight.
  - (c) Write the phasewise therapeutic diet for the management of diarrhoea patient.
  - (d) What are the major causes of flatulence?

2+3+6+4

- 10. (a) Write the major steps adopted for collection of information about patient's needs from the view point therapeutic diet formulation.
  - (b) State in brief about therapeutic diet at post surgical condition in general.
  - (c) Describe briefly the principle of diet formulation for the prevention of obesity.

    5+5+5

### UNIT - 8

### GROUP - D

- 11. Answer any five questions from the following:  $2 \times 5$ 
  - (a) What do you mean by transport media of micro-organisms? Give an example.
  - (b) At which phase of bacterial growth cycle, the death rate exceeds the reproduction rate? Write its one reason.
  - (c) What is  $a_w$ ? Write its role on bacterial survivability.
  - (d) Write any two modes of transmission of food borne infection.

- (e) State any two importance of kitchen hygiene.
- (f) Write any two examples of liquid wastes.
- (g) Write any two criteria of good hygiene of milk.
- (h) Write the toxic effects of Hg in food on human.

### GROUP - E

Answer any four questions of the following:

5 x 4

- 12. Write the major factors affecting food plant hygiene.
- 13. State in brief about the primary and secondary phases of sewage treatment.
- 14. Describe in brief about any four methods of prevention of public health hazards due to contaminated foods.
- 15. State in brief about the spoilage of meat and meat products by microorganisms.

- 16. Write in brief about the principle of food preservation by freeze-drying.
- 17. Describe the isolation of bacteria on the basis of susceptibility test.
- 18. Write the role of any two intrinsic factors those affect the growth and survivability of bacteria.

## GROUP - F

Answer any one question of the following:

15×1

- 19. (a) "Fermentation of food provides numerous benefits'— Justify the statement.
  - (b) Why is ultra high temperature or high pressure sterilization is prefer over routine sterilization for food preservation?
  - (c) Write the role of blanching in freezing of food.
  - (d) "Frequent freezing-thawing-freezing cycle is not desirable"— Justify the statement from the view point of quality of nutrient preservation of food.

    5 + 4 + 3 + 3

- 20. (a) What do you mean by inertization of waste disposal?
  - (b) State the hydroclave treatment of waste disposal in brief.
  - (c) Write the importance of aldehyde type of disinfectants in the field of food science.
  - (d) What is the application of ozone sterilization in food preservation.
  - (e) What do you mean by synthetic media for bacterial culture? 3+3+4+3+2