

B.Sc. 3rd Semester (Honours) Examination, 2019

NUTRITION

Course ID : 32312

Course Code : SH/NUT/302/C-6

Course Title : Food Commodities

Time: 2 Hours

Full Marks: 40

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 of the following: 2×5=10
- (a) Write the name of essential amino acids which are absent in rice and Bengal gram.
 - (b) Difference between white meat and red meat.
 - (c) Name two whey proteins.
 - (d) What are vegetarian eggs?
 - (e) Write the composition of 'Double Toned' milk.
 - (f) Name the preservatives used in fruit squashes and tomato sauce.
 - (g) What are cathepsins?
 - (h) What is A.R.F.?
2. Answer *any four* questions: 5×4=20
- (a) Write down the advantages and disadvantages of parboiled rice. Compare brown rice and white rice from nutritional point of view. 3+2=5
 - (b) What do you mean by germination? Explain the effect of germination on pulses. 1+4=5
 - (c) Define pasteurization. Explain the different methods of pasteurization. 1+4=5
 - (d) Briefly discuss the spoilage of meat and fish. 2½+2½=5
 - (e) Write short notes on rancidity of fats and oils. 5
 - (f) What are molasses? Explain the factors affecting crystallization of sugar. 2+3=5
3. Answer *any one* question of the following: 10×1=10
- (a) Classify cheese with example of each class. Write the nutritive value of cheese. 6+4=10
 - (b) Write in detail about the processing of black tea. Write the Composition of coffee. 7+3=10
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