

B.Sc. Semester-III Examination, 2022-23**NUTRITION [Honours]**

Course ID : 32312 Course Code : SH/NUT/302/C-6

Course Title : Food Commodities

Time : 2 Hours Full Marks : 40

*The figures in the right-hand margin indicate marks.**Candidates are required to give their answers in their own words as far as practicable.*Answer **all** the questions.**UNIT-I**1. Answer any **five** of the following questions:

2×5=10

- Write the utility of food exchange list.
- Mention the limiting amino acids in rice.
- What is double toned milk?
- What is enzymatic browning?
- What is white revolution?
- Explain the terms gelatinization and retrogradation.
- Define smoke point of fat.
- What is vegetarian egg?

UNIT-II2. Answer any **four** of the following questions:

5×4=20

- Draw and describe the latest food guide pyramid suggested by ICMR. 2+3
- What are the effects of cooking on nutritive value of pulses? What is germination of pulses? 3+2
- Classify fish. Write the difference between lean fish and fat fish. 4+1
- What is pasteurization of milk? Describe the methods of pasteurization of milk. 2+3
- Mention different types of additives used in table salt. Write the commercial uses of salt. 3+2
- Name the alkaloid which is responsible for pungency of chillies. Write the culinary and medicinal uses of chillies. 1+(2+2)

UNIT-III3. Answer any **one** of the following questions:

10×1=10

- Describe the different methods of storage of vegetables. Mention the factors affecting storage life of vegetables. Write nutritional importance of green leafy vegetables. 4+3+3
- Describe processing of wheat. Write nutritional significance of oats. What is breakfast cereal? 4+4+2