

Total Pages—6.

UG/II/NUT/H/III/17(New)

2017

NUTRITION

[Honours]

PAPER – III

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—5

GROUP – A

- 1. Answer any five questions : 2 × 5**
- (a) What do you mean by isozymes ?**
- (b) What is protective colloid ?**

(Turn Over)

- (c) Write the physiological importance of iodine.
- (d) Write the principle of photometry.
- (e) What is Ketosis ?
- (f) Mention the physiological importance of PUFA.
- (g) What is fatty liver ?
- (h) What is hemosiderin ?

GROUP – B

Answer any four questions : 5 × 4

2. Classify the dietary fibres in brief.
3. State the differences between glycogenesis and glycogenolysis.
4. Write the importance of dietary fibres.
5. Describe the absorption of glucose in our G.I.tract.
6. What do you mean by aldose sugar and Ketose sugar—explain with example.

(3)

7. Write the role of ADH on water balance in our body.
8. Write the physiological importance of essential amino acids.

GROUP – C

Answer any one question : 15 × 1

9. (a) State the importance of fluoride in diet.
(b) State the physiological functions of calcium.
(c) Write the dietary sources of Vitamin-D.
(d) Mention the symptoms of Vitamin-D deficiency. 5 + 5 + 2 + 3
10. Write short notes on the following : 5 × 3
 - (i) Electrophoresis
 - (ii) TCA cycle
 - (iii) Urea cycle.

UNIT-6

GROUP - D

11. Answer any *five* questions : 2 × 5

(a) What do you mean by millets? Give examples.

(b) What do you mean by natural sweetners?

(c) Mention two common storage process of fishes.

(d) What do you mean by spices?

(e) What are the sources of vegetable oils?

(f) Write the name of different types of salt.

(g) Write the composition of cows milk.

(h) What do you mean by double toned milk?

(5)

GROUP -E

Answer any four questions : 5 × 4

12. State the advantages and disadvantages of GM food.
13. Discuss the use of milk in different preparation.
14. How does microbial spoilage destroy meat and fish ?
15. Write the nutritional aspects of tea and coffee.
16. State the principle of food preservation by refrigeration.
17. Mention two common storage process of fruits.
18. How pulses are processed and stored ?

(6)

GROUP – F

Answer any one question : 15 × 1

19. (a) Describe different types of genetically modified food and discuss the safety in using these foods.
- (b) Write the contribution of convenience food in our daily diet. 10 + 5
20. Write short notes on the following : 5 × 3
- (i) Adulteration of food.
- (ii) Food storage
- (iii) Junk food.
-