

# বিদ্যাসাগর বিশ্ববিদ্যালয়

### VIDYASAGAR UNIVERSITY

### **B.Sc.** Honours Examination 2021

(CBCS)

### 1st Semester

### **NUTRITION**

#### PAPER—C2T & C2P

#### FOOD SCIENCE AND FOOD COMMODITY

Full Marks: 60

Time: 3 Hours

The figures in the right-hand margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

THEORY: C2T

#### Group - A

Answer any three questions.

 $3 \times 12$ 

- **1.** Explain the digestion and absorption process of protein . What do you mean by 'oligosaccharide'? 6+4+2
- **2.** Write the nutritional aspects of tea. Describe the importance of 'Food Standards'.

- **3.** "Junk foods are not health friendly food" Justify the statement. Write in brief about food adulteration. 6+6
- **4.** What are the physiological functions performed by calcium and sodium? What are the consequences of iron deficiency? (4+4)+4
- **5.** Describe the functions of Vitamin D. What are the consequences of its deficiency?
- **6.** Write the composition of milk. Write in short about processing of milk in industry?

## Group - B

Answer any two questions.

 $2 \times 2$ 

- **7.** Why is sucrose a non reducing sugar while maltose and lactose are reducing sugars?
- **8.** What is resistance starch? Give one example.
- **9.** What is  $\omega_3$  fatty acid? Give one example.
- 10. Define PER.

#### PRACTICAL: C2P

Answer any *one* question.

 $1 \times 15$ 

1. Write the principle and procedure of estimation of lactose in milk.

5+10

**2.** Write the principle and procedure of estimation of acid value in an oil sample. 5+10

**3.** Write down the principle and procedure of total sugar estimation of a sample. 5+10

Answer any one question.

 $1 \times 5$ 

- **4.** Write the principal for estimation of total nitorgen of foods by Kjeldhal method.
- **5.** Write down the procedure of saponification number estimation of fats and oils.
- 6. Write down the principle for estimation of fructose in a food.

C/21/BSC/1st Sem/NUTH-C2T & C2P