134/1/F&N

U.G. 1st Semester Examination - 2020 FOOD & NUTRITION [HONOURS] Generic Elective Course (GE) Course Code : F&N-H-GE-T-1 Full Marks : 40 Time : $2\frac{1}{2}$ 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.

- 1. Answer any **five** questions: $2 \times 5 = 10$
 - a) Give examples of two types of legumes.
 - b) State the advantages of fermented cereal products.
 - c) What is Lathyrism?
 - d) Give example of two types of processed milk.
 - e) What is meant by low energy diet?
 - f) Differentiate between red and white meat from nutritional point of view.
 - g) What is meant by micronutrient?
 - h) State two differences between fats and oil from nutritional point of view.

[Turn	Over]
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2.	Ans	swer any two questions: $5 \times 2 = 10$
	a)	Differentiate between dry and moist cooking.
	b)	Discuss critically the nutritional aspect of oat.
	c)	What is iodised salt? Explain its importance in diet. 2+3
	d)	Explain why fruit and vegetables are important in daily diet. 5
3.	Ans	swer any two questions: $10 \times 2=20$
	a)	Discuss two types of pulses and its uses. Describe the nutritional aspects of pulses. 1+4+5
	b)	Explain the steps of butter preparation. Discuss the need of starter culture used in preparation of curd. 5+5
	c)	Explain the principle for formulating a balanced diet. 10
	c)	Describe briefly two methods of fruit processing. 5+5

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