2023

6th Semester Examination

NUTRITION (Honours)

Paper : DSE 4-T

[CBCS]

Full Marks : 40   Time : Two Hours

The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.

(Methods for Epidemiological Data Analysis)

Group - A

Answer any *five* questions from the following :

$$2 \times 5 = 10$$

1. What do you mean by 'One Way ANOVA' ?

2. Write down the significance of skewness and kurtosis in epidemiological data analysis.

3. What are Null and alternative hypothesis ?

4. Write down the differences between ratio and proportion with example.

5. What is F crit value ?

P.T.O.

6. What do you mean by the term 'Epidemiology' ?

7. What is tertiary prevention ?

8. Write down the mode of transmission of cholera.

Group - B

Answer any *four* questions from the following :

5×4=20

9. How do you avoid biasness during your sampling framing of experimental design ?

10. Write down the differences between prospective study and retrospective study.

11. Calculate mean and median of the following data.

Name of the Hospital	Infant Mortality Rate (%)
A	64
B	14.3
C	10.5
D	34.9
E	16.9
F	6.1
G	25

12. Write down the differences between parametric and non parametric test with example.

13. State the type I and type II errors.

14. Write down the equation of maternal mortality and infant mortality.

Group - C

Answer any *one* question from the following :

$$10 \times 1 = 10$$

15. What do you mean by p value of a data ? Calculate SD from the following data.

Zone	Under 5 Yrs children population (%)
A	31
B	64.3
C	29.5
D	10.7
E	76.5
F	21.9
G	18.7

$$4+6$$

16. Write the differences between histogram and bardiagram with graphics. What is regression? $7+3=10$

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(4)

OR

(Food Packaging)

Group - A

Answer any *five* questions :   2×5=10

1. What is CFB ?

2. Write two testing procedures to test the thickness of a packaging material.

3. Write two disadvantages of using paper packaging material.

4. Writes two merits of tin packaging.

5. What is biodegradable plastic ?

6. What kind of packaging should be used for fresh horticulture products ?

7. What do you mean by puncture resistance ?

8. Defind food packaging.

Group - B

Answer any *four* questions :   5×4=20

9. Write a short note on different types of plastics used for packaging.   5

10. What package design should be adapted for moisture sensitive food and frozen food ?   5

11. Write the functions of packaging. Write the importance of printing on packaging. 3+2

12. Discuss any two regulatory aspects of food packaging. 2½+2½

13. Write the composition and properties of glass packaging. 5

14. Discuss the various factors that should be checked in packaging materials. 5

Group - C

Answer any *one* question : 10×1=10

15. Write a short note on the labelling laws. What is the importance of barcode ? Name other markings used in packaging. 6+2+2

16. What are MAPS and IPS ? Explain with example. What is injection moulding ? 3+3+2+2

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OR

(Bakery Technology and Mushroom Culture)

Group - A

Answer any *five* questions :   2×5=10

1. What are the ingredients used for cake preparation ?

2. What is fudge ?

3. Differentiate between the characteristics of cookies and crackers.

4. Name two poisonous mushrooms.

5. What is spawn ?

6. Write the importance of modified bakery products.

7. What are the nutritional benefits of mushroom ?

8. What are hyphae ?

Group - B

Answer any *four* questions :   5×4=20

9. Write the types of breakfast cereals.

10. What is macaroni ? Elaborate the importance of durum wheat in pasta processing.   2+3

11. What is the importance of bakery industry in India ?

12. Write about the process of biscuit making.

13. Describe the life cycle of mushroom.

14. Write about short term and long term storage of edible mushroom.

Group - C

Answer any *one* question :   10×1=10

15. Write about the process of mushroom cultivation. Discuss about the medicinal value of mushroom ?   5+5

16. Write about the use of equipments for bread, bun and pizza preparation. What is meant by gluten free bakery products ?

          7+3

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(8)

OR

(Sea Food and Dairy Technology)

Group - A

Answer any *five* questions from the following :

$2 \times 5 = 10$

1. What do you mean by water activity ?

2. What is fish protein hydrolysis ?

3. Write full form of MAP.

4. Write example of smoked and dried fish product (one for each).

5. Differentiate alpha and beta lactose.

6. Define pH.

7. What is RM value ?

8. By which enzyme test you will ensure milk is pasteurized ?

Group - B

Answer any *four* questions from the following :

$5 \times 4 = 20$

9. Describe nutritive value of smoked fish.

10. Discuss on air blast freezing system of fish.

11. Write different salting methods of fish.

12. Write difference between casein and whey protein.

13. Write down the purpose of clarification and pasteurization of milk.

14. Write different uses of casein.

Group - C

Answer any *one* question from the following :

$$10 \times 1 = 10$$

15. Write flow diagram for fish sauce preparation. Describe processing of prawn. 5+5

16. Write down flow diagram for Cheddar cheese and butter making. 5+5

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