4 SEM TDC HSC M 1

2022

(June/July)

HOME SCIENCE

(Major)

Course: 401

(Food and Nutrition)

Full Marks: 48
Pass Marks: 14

Time: 2 hours

The figures in the margin indicate full marks for the questions

1.	Fill in the blanks: 1×3		
	(a)	Vitamin A deficiency leads to	
	(b)	(b) Basic five food group was recommended by	
	(c)	Meat is a rich source of	
2.	Write 'True' or 'False':		1×3=3
	(a)	Lavoisier is known as the father	of

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Nutrition.

(Turn Over)

- (b) The simplest form of carbohydrate is glucose.
- (c) Milk is a non-perishable food.
- 3. What do you mean by the following (any three)? 2×3=6
 - (a) Nutrition
 - (b) Absorption
 - (c) Radiation
 - (d) Preservation
- 4. Write the differences between the following (any three): 3×3=9
 - (a) Macronutrient and Micronutrient
 - (b) Vitamin B and Vitamin C
 - (c) Perishable food and Non-perishable food
 - (d) Fat and Oil
- **5.** Answer the following (any three): $5 \times 3 = 15$
 - (a) Classify food according to their chemical compositions.
 - (b) Explain the digestion process in the stomach.

- (c) Write the advantages and limitations of Microwave cooking.
- (d) What are the causes of food spoilage?
 Write briefly.
- 6. How will you minimize the loss of nutrients while cooking?
- 7. What is cooking? What are the methods of cooking food? Write about two cooking methods.
 1+2+4=7

Or

Write the objectives of food preservation.

Write about two methods of food preservation.

3+4=7

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