2022

FOOD AND NUTRITION (Honours)

Paper Code : FNTH DC-11

(Food Microbiology)

Full Marks: 25

Time: Two Hours

The figures in the margin indicate full marks.

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

- Answer any five questions from following: 1×5=5
 - (a) Name the principal microorganism present in yogurt.
 - (b) What is aflatoxin?
 - (e) Mention the name of any two bacteria involved in fermentation process.
 - (d) What do you mean by pasteurization?
 - (a) Write the name of any two food preservative.
 - (f) What do you mean by disinfectant? Give an example.
 - Write the name of solidifying agent used in media preparation.
 - (h) Write the principle of autoclave.

- 2. Answer any two questions from the following: 5×2=10
 - (a) Append a comparative note between pure culture and sub culture.
 - (b) Write a short note on different phases of bacterial growth with suitable diagram.
 - (e) What is meant by staphylococcal food poisoning?
 Write down its mode of transmission and
 symptoms.

 1+2+2=5
 - (d) How is the purity of culture assessed? Explain.
- 3. Answer any one question from the following: 10×1=10
 - (a) What is sterilization? State the advantages and limitations of moist heat-based sterilization. Write down briefly about chemical methods used in disinfection. 2+4+4=10
 - (b) What is culture media? Discuss different types of culture media according to their physical state with examples. Write down the advantages of selective and differential media separately. 2+5+3=10

2022

FOOD AND NUTRITION (Honours)

Paper Code : FNTH DC-12

(Medical Microbiology)

Full Marks: 25

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.

- Answer any five questions from the following: 1×5=5
 - (a) What is virulence?
 - (b) Which is the agent caused most frequent nosocomial infections?
 - (c) Name one gram negative and one gram positive bacteria.
 - (d) Define plasmid.
 - (e) Write any two symptoms of typhoid.
 - Mention the full form of AIDS.
 - (g) Write an important function of bacterial capsule.
 - (h) Give the name of causative agent of tuberculosis.

- Answer any two questions from the following: 5×2=10
 - (a) Write advantages and disadvantages of a resident flora in human body.
 - (b) Why antibiotic sensitivity test is needed? What do you mean by susceptibility in the basis of this test? 4+1=5
 - (e) How Helicobacter pylori caused ulcer? What are the main complications noted in ulcer? 3+2=5
 - (d) What is lysogeny? Describe lysogeny of lambda phage. 1+4=5
- Answer any one question from the following: 10×1=10
 - Differentiate between bacteriostatic and bactericidal agent. How gram-positive bacteria cell wall is differed from gram-negative bacterial cell wall? Explain.

 3+3+4=10
 - (b) What do you mean by antibiotic? Briefly describe the mode of action of nucleic acid synthesis inhibiting antibiotic with an example. 2+8=10

2022

FOOD AND NUTRITION (Honours)

Paper Code : FNTH DSE-1

Full Marks: 25

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.

DSE - 1(A) : Human Pathology

- Answer any five questions from the following: 1×5=5
 - (a) Give an example of hypertrophy.
 - (b) What do you mean by embolus?
 - (c) What is neoplasm?
 - (d) Mention the principal function of LDH.
 - (e) What is haematuria?
 - (f) Why p53 called as cancer regulator gene?
 - (g) What does the term 'reactive hyperemia' mean?
 - (h) Write diagnostic significance of amylase,
- 2. Answer any two questions from the following: 5×2=10
 - (a) Is thrombus and thrombosis being same? Justify your answer. What is Embolism? 3+2=5

P.T.O.

- (b) Write down the difference between necrosis and apoptosis.
- (c) Briefly describe the homeostasis control mechanism.
- (d) Briefly discuss the functions of creatine kinase and mention its clinical significance. 4+1=5
- 3. Answer any one question from the following: 10×1=10
 - (a) Briefly discuss the microscopical characteristics of casts and crystals in reference to urine pathology. 5+5=10
 - (b) What are the key indicators of malignancy? How normal cell transform into cancer cell? Write a brief note on staging of cancer. 2+3+5=10

DSE - 1(B): Therapeutic Nutrition and Critical Care

- Answer any five questions from the following: 1×5=5
 - (a) Name the causative agent of Cholera.
 - (b) What is Lupas arthritomatosis?
 - (c) Write down the full form of ICU and NICU.
 - (d) State the composition of ORS.
 - (e) Mention the name of stages of burns.
 - Point out any two causes of trauma.
 - (g) Which organ is affected first in sepsis?
 - (h) Write any two symptoms of osteoarthritis.
- 2. Answer any two questions from the following: 5×2=10
 - (a) Briefly describe the stages involved in critical care of sepsis patient.
 - (b) What role does diet play in pre and post operative care of patient?
 - (c) Write down the pathophysiology of diarrhea. What are the causes of chronic diarrhea? 3+2=5
 - (d) Define infection. Discuss the physiological complications occur during an infection. 1+4=5

- Answer any one question from the following: 10×1=10
 - Describe the dietary management of a patient suffering from typhoid fever. Write down the symptoms of typhoid fever. 7+3=10
 - (b) Write down the clinical features of Cholera. Give the dietary principle of an adult cholera patient. How environmental factors affect cholera?

5+3+2=10

DSE - 2(B): Biophysics and Bioinstrumentation

- Answer any five questions from the following: 1×5=5
 - (a) Mention the range of web length of visible light.
 - (b) What is wave number?
 - (c) Write down an application of gaschromatography.
 - (d) State the basic difference between mobile phase and stationary phase of chromatography.
 - (e) What is bed volume in column chromatography?
 - (f) Define Svedberg unit.
 - (g) Write an application of high performance liquid chromatography.
 - (h) What is RF value related with chromatography?
- Answer any two questions from the following: 5×2=10
 - (a) Write down the principle of gas chromatography. State its applications. 3+2=5
 - (b) Briefly describe the role of florescent probe in the study of protein and nucleic acid.
 - (c) What is gradient centrifugation? How is it difference from differential centrifugation? 2+3=5
 - (d) State Beer-Lambert law. How is the Beer-Lambert law used in spectroscopy? 2+3=5

- Answer any one question from the following: 10×1=10
 - (a) Write down the basic principle of flow cytometry. What are the applications of it? What do you mean by static and dynamic quenching in reference to florescence spectroscopy? 2+4+4=10
 - (b) Write down the principle of paper chromatography. How do you identify an amino acid by this method? Explain. 2+8=10

2022

FOOD AND NUTRITION (Honours)

Paper Code : FNTH DSE-2

(Molecular Biology)

Full Marks: 25

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.

DSE - 2(A) : Molecular Biology

- Answer any five questions from the following: 1×5=5
 - (a) What is codon?
 - (b) Differentiate between nucleoside and nucleotide.
 - (c) What is translation?
 - (d) What do you mean by splicing?
- (e) Write the common point of similarities between DNA and RNA.
 - (f) What is Okazaki fragment?
- (g) Distinguish between lagging and leading strands of DNA.
 - (h) Mention the objective of gene mapping.

P.T.O.

- 2. Answer any two questions from the following: 5×2=10
 - (a) Briefly discuss the application of recombinant DNA.
 - (b) Write down the role of major any two enzymes in DNA replication.
 - (c) "DNA acts as genetic material" Explain the statement.
 - (d) What is proteomics? Write its application in modern research. 1+4=5
- 3. Answer any one question from the following: 10×1=10
 - (a) Briefly describe the types of RNA with suitable diagram. Meselson and Stahl how describe semi-conservative model of DNA replication? 6+4=10
 - (b) What do you mean by genetic code? Briefly describe the role of IF factors in prokaryotic translation.

 2+8=10

2022

FOOD AND NUTRITION (Honours)

Paper Code : FNTH SEC-1

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.

SEC - 1A: Environment Management and Public Health

- 1. Answer any five questions from the following: 2×5=10
 - (a) What is meant by acid rain?
 - (b) Write down the cause of Minamata disease.
 - (c) Name the causative agents of malaria.
 - (d) What is asbestosis?
 - (e) Define vector and give example of any two vector borne disease.
 - (f) What do you mean by nuclear wastes?
 - (g) State the symptoms of fluorosis.
 - (h) What do you mean by Ozone hole?

- 2. Answer any four questions from the following: 5×4=20
 - (a) What is pollution? How water pollution affects human health? Explain. 1+4=5
 - (b) Briefly describe the role of Bacillus sphaericus as bio-insecticides.
 - (c) Describe the fate of toxic substances in the environment.
 - (d) Write a brief note on 'green house effect'.
 - (e) What is silicosis? Write down the symptoms of silicosis.
 2+3=5
 - (f) Write a short note on the pathogenicity of dengue.
- 3. Answer any one question from the following: 10×1=10
 - (a) Write the differences between sewage and sullage. Briefly discuss the sewage treatment process.

2+8=10

(b) What do you mean by environmental hazard? Write various sources of the environmental hazard. Describe the adverse effects of biomedical wastes on environment as well as on human health.

2+2+6=10

SEC - 1B: Technology of Fruits and Vegetables

- 1. Answer any five questions from the following: 2×5=10
 - (a) What is the purpose of canning?
 - (b) What are the uses of SSJ and FPJ?
 - (c) How is marmalade different from jam?
 - (d) What is mechanical dehydration?
 - -(e) Define spoilage.
 - (f) Name some pigments present in fruits and vegetables.
 - (g) Define syrups and brines.
 - (b) What are the changes occur in storage of fruits and vegetables?
- 2. Answer any four questions from the following: 5×4=20
 - (a) What are the role of blanching and storage in fresh vegetables processing?
 - (b) Explain the process of making fruit juices by acration and straining.
 - (c) Briefly discuss the different methods of drying.
 - (d) What is lacquering? Explain the steps involved in lacquering of canned foods. 2+3=5

- (e) What is the difference between thin cut marmalade and thick cut marmalade? Explain the process involved in making marmalades. 1+4=5
- (f) How freezing and tetra-packing helps in preservation of fruit juices?
- 3. Answer any one question from the following: $10 \times 1 = 10$
- (a) Write the differences between jam and jelly. How, pectin form gels in the production of jelly? What are the problems occur in jam and jelly making?
 - (b) Describe the process for making pickles of any fruits with a flow chart.