

(4)

Unit-III / FkæF-III

6. Give the classification of various milk and milk products and explain steps of preparing cheese. 7½

elæVe oġOe Sġeb oġOe GħeoeWkæe ĴeieħæġCe kææpæUes leæe
'Ueepæ' yevæees kææ elæVe UeġCeæWkææ ĴUeekUæe kææpæUes

7. Write short notes: 2½ × 3 = 7½

- (a) Antinutritional factors of pulses.
(b) Breakfast cereals
(c) Blended oils

ešħæCeer elæKæUes :

- (De) oeueWkææUes pæees Ĵeues heæce elġe ešæer kææġ kææ
(ye) veæWes kææ Deveepæ
(me) eææBele leæe

Unit-IV / FkæF-IV

8. Explain the selection, purchase, storage and nutritional aspect of fish & meat. 7½

ceħe SġebceUæer kææ Ueġeæe, æææe, YelġeġCe SġebheææææUe he#e kææ
ĴUeekUæe kææpæUes

9. Write notes on the following : 2½ × 3 = 7½

- (a) Types of salt
(b) Raising agents, types & uses
(c) Nutritional aspect of Tea.

ešħæCeer elæKæUes :

- (kææ) veæææ kææ Ueæææġ
(Kæ) heġueves Ĵeues heæleæ& Ueææġ Sġeb GħeUææe
(ie) UæUe kææ heææææUe he#e

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Roll No. _____

S-744

B.Sc. (Part-II) Examination, 2015

CLINICAL NUTRITION & DIETETICS

Third Paper

(Food Commodities, Sanitation & Hygiene)

Time Allowed : Three Hours] [Maximum Marks : 50

Note : Answer five questions in all. Question No. 1 is compulsory. Attempt one question from each unit. Each question carries equal marks except Q. No. 1.

keġue heæBe ææWæækææ Gøġ oeææeS- ææWæ meħ 1 DeæreĴeæ&ææ
ææUæææ FkææF&ææSkeæ ææWæ kææpæeS- ææWæ meħ 1 kæææUæġ kææġ
meYeer ææWæækææ Deæææ meæææe ææ

1. Write notes : 2 × 10 = 20

ešħæCeer elæKæUes :

- (a) Nutritional aspect of fats and oils
leæe Sġeb leæ kææ heææææUe he#e
(b) Fast foods and ill effects on health
heææš heħ[Sġeb Fveæææ ææææUe heġ keġeYeæe

P.T.O.

(2)

- (c) Forms of Sugar
Mekæj e keå Øekæej
- (d) Kinds of Processed milk
Øemekæale oDe keå Øekæej
- (e) Nutritional aspect of processed vegetables
Øemekæale meepelJeeW/keå heesekeæde he#e
- (f) Ill effect of essence and food colors
Smesme SJeB KeeÅe jJeeW/keå kegeYeje
- (g) Food hazards due to chemicals
jmeJveW/Eje Yeepve ceWKelej:
- (h) Effect of molds on food degradation
keåJkeå keå Yeepve keåer iegeJee hej ØeYeje
- (i) Cleaning Equipment.
meheæF&keå Ghekeaj Ce
- (j) Use of pesticides in vector control
keåeš eReJeeCe ceWheWšemeF [the keå ØeJee

Unit-I / FkeæF-I

2. Explain the relationship of microorganism to sanitation. Discuss the role of microbiology in food safety. 7 1/2

meheæF&SJeBmeJÚ ee ceWhe#cepeedeW/keå meJde keåer JÙeeKÙee keæepelJes-
KeeÅe mej #ee ceWhe#cepeede eRe#eeve keåer YeB:ekæe keåer eReJeevee
keæepelJes

(3)

3. Write notes:

7 1/2

- (a) Sources and transmission of food contamination.
- (b) Education of food handler in handling and serving food.

ešheCeer eReKÙes :

(keå) KeeÅe meBkeCe keå ceede SJeB meJje Ce

(Ke) KeeÅe keæceakeåer YeepÙe heoLe&meJdeer oKej Ke SJeBhej meve:
meJdeer eRe#ee

Unit-II / FkeæF-II

4. Explain various products and methods for sterilization and disinfection of food service outlet. 7 1/2

KeeÅe eReiee FkeæF&keå eRe:meæceCe SJeB jeReCegeWve megeJeeWve
GIheoW/SJeB lej eReW/keåer JÙeeKÙee keæej Ùes

5. Write short notes :

$2\frac{1}{2} \times 3 = 7\frac{1}{2}$

- (a) Waste product handling
- (b) Control of infestation
- (c) Control of spoilage and its prevention.

meB#ehle ešheCeer eReKÙes :

(keå) keå[s keaj keåš keåe eReWleej Ce

(Ke) hej peeteer meæceCe keåe eReJeeCe

(ie) meJve keåer jekeåLeece Deej eReJeeCe