

B.Sc. Sem.-2 Examination

CC-1-P-103

Health & Hygiene

June 2022

Time : 2-00 Hours]

[Max. Marks : 50

- Instructions:** 1) draw figures where necessary.
 2) show question number against each answer.
 3) Figures in right are marks.
 4) Answer any **Three** out of initial **eight** main questions, Question 9 is compulsory.

Section-I

1. (A) Explain any five essential amino acids with its benefit and sources. (07)
 (B) Explain the protein energy malnutrition in detail. (07)
2. (A) What is BMR explain in detail (07)
 (B) Make a list of daily requirements supplement chart for you. (07)
3. (A) Explain food spoilage in detail. (07)
 (B) How can you prevent the spoilage of milk, meat, fish and fruits? (07)
4. (A) Explain Traditional techniques for food preservation. (07)
 (B) Explain advance techniques for food preservation. (07)
5. (A) Explain in detail bacterial food borne intoxication in detail. (07)
 (B) What is food poisoning? (07)
6. (A) Explain in detail fungal toxins. (07)
 (B) What are causes and symptoms in food poisoning by *E.coli*, *salmonella* and *shingella*. (07)
7. (A) What is Enumeration? Explain its types in detail. (07)
 (B) What is food adulteration? How to detect the adulteration of food? (07)
8. (A) Explain different culture methods in detail. (07)
 (B) Explain methods use for the examination of food. (07)

Section-II

9. Answer in short: (Any Eight) (08)
1. Explain any 1 health risk associated with body weight.
 2. What is the full form of RDA?
 3. Explain the types of malnutrition.
 4. What are the primary causes for Malnutrition?
 5. What happen in Thiamine deficiency?
 6. What happen when Vitamin B3 deficiency occur?
 7. Why we need to examine food and water?
 8. What is immunoassay?
 9. What is the full form of ELISA?
 10. What is PCR technique?
 11. What are the types of food?
 12. Food spoilage can be result of.....?
 13. What are the effects of food in our body?
 14. Glycogen is..... (monosaccharide / disaccharide/ polysaccharide).

