

**DR KANAILAL BHATTACHARYYA COLLEGE**

**DEPARTMENT OF FOOD AND NUTRITION**

**MODEL ANSWER**

**1. Why do we store food material at low temperature?**

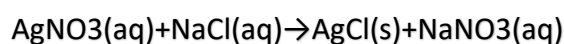
Microorganism are not killed by low temperature but their multiplication & activities are inhibited, low temperature also retard chemical changes, enormous quantities of eggs, fruits, vegetables, meat are hold in the cold temperature so that may be made available for large proportion of the year.

**2. Why is food heated to a high temperature before being canned?**

Food heated to a high temperature to destroy essentially all micro-organism before being canned.

**3. What happens when silver nitrate solution is added to sodium chloride solution?**

When silver nitrate solution is added to sodium chloride solution, then a white precipitate of silver chloride is formed along with sodium nitrate solution.



**4. Which reagent is used to distinguish between formaldehyde and acetaldehyde?**

On treatment of formaldehyde and acetaldehyde with iodine in the presence of base, acetaldehyde gives off yellow colour precipitation while formaldehyde does not react with it. This is known as iodoform reaction and the test is called **iodoform test**.

**5. How does bile help in the digestion of fat ?**

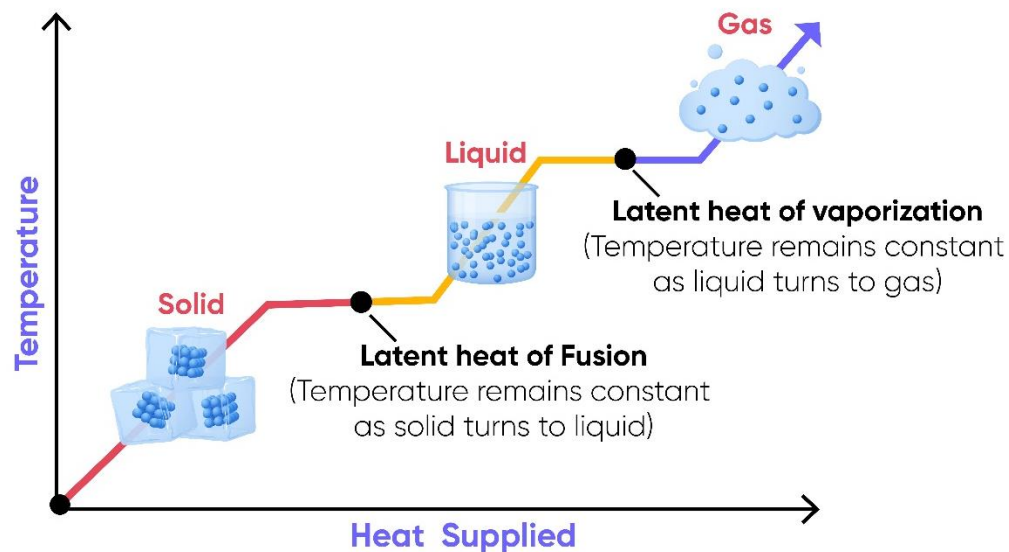
Bile is the digestive juice secreted by the liver. Although it does not contain any digestive enzymes, it plays an important role in the digestion of fats. Bile juice has bile pigments such as bilirubin & biliverdin. These pigments break down large fat globules into smaller globules so that the pancreatic enzymes can easily act on them. The process is known as emulsification of fats. Bile juice also makes the medium alkaline due to the presence of  $\text{NaHCO}_3$  & also activates lipase.

**6. How does blood sugar level regulated within our body?**

Together, insulin and glucagon help maintain a state called homeostasis in which conditions inside the body remain steady. When blood sugar is too high, the pancreas secretes more insulin. When blood sugar levels drop, the pancreas releases glucagon to raise them.

## 7. Define latent heat ?

**latent heat**, energy absorbed or released by a substance during a change in its physical state (phase) that occurs without changing its temperature. The latent heat is normally expressed as the amount of heat (in units of joules or calories) per mole or unit mass of the substance undergoing a change of state.



## 8. What is sarcopenia?

Sarcopenia has been defined as an age related, involuntary loss of skeletal muscle mass and strength.

## 9. What is kyphosis ?

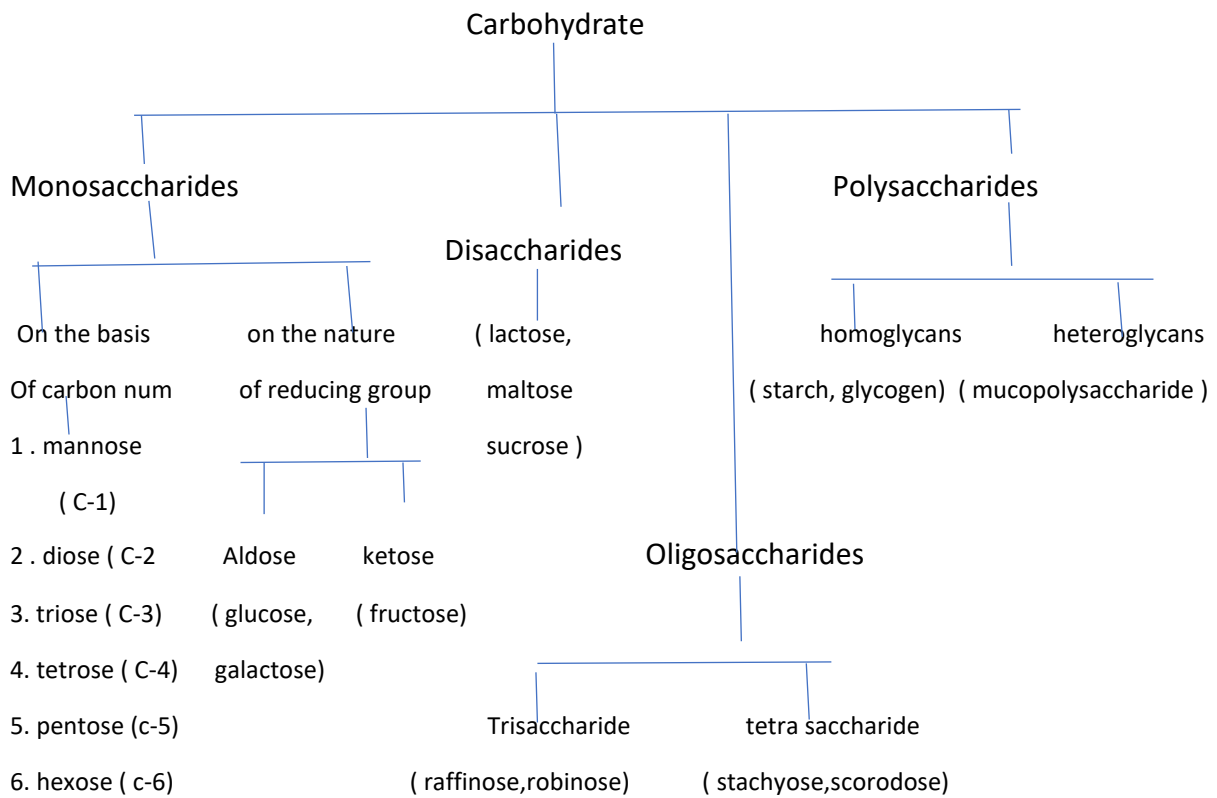
(kyphosis) usually refers to an abnormally curved spine. It's most common in older women and often related to osteoporosis.

Some people with kyphosis have back pain and stiffness. Others have no symptoms other than an exaggerated forward rounding of the back.

## 10. Give two example of essential fatty acids.

Linoleic acid and Linolenic acid

## 11. Classification of carbohydrates :



## 12. Give few example of weaning food.

Pulse water , barley water , fruit juice , clear soup, Smashed potato, smashed veggies with rice, banana, cooked lentils, khichdi, payesh, etc.