

TELANGANA UNIVERSITY
S.S.R. DEGREE COLLEGE, NIZAMABAD (C.C:5029)
I SEMESTER INTERNAL ASSESSMENT II EXAMINATIONS
NUTRITION QUESTION BANK

I. Fill in the blanks.

1. Lactometer can be used to check purity of milk
2. The product remaining after the removal of most of the casein and fat from milk process of cheese making whey
3. Milk fat is oil in water type emulsion
4. The coagulation of milk proteins by heat consists of denaturation
5. Phosphatase test is not applicable for pasteurized
6. The father of white revolution is verghese kurien
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7. Marinades are prepared from Fish
8. Nitrate and nitrite are helpful in meat processing as it prevents from microbial
9. Veal is obtained from calf
10. The chief muscle pigment is myoglobin
11. Smoking is used for the preservation of increase palatcly
12. Deposition of fat within the lean muscle is called marbling
13. Tenderization of meat leads to the more palatable
14. The photolytic enzymes used in tenderization of meat are papain
15. Water content of skimmed milk is 90%
16. Lactose is a milk sugar.
17. National dairy research institute is located at Bengalore, Kerala
18. molds causing spoilage of eggs include species of Botrytis
19. The yellow color of cow milk is due to the presence of carotene
20. Nitrate and nitrite along with sodium chlariace is called as Table soft
21. Animal food is rich in proteins
22. Animals that eat plants are called Herbivores
23. Animals that eat flesh are called carnivores
24. Animals that eat both plants and flesh are called omniverses
25. Ovalbumin is the main protein in egg white.
26. Fermanted milk products are butler milk
27. Non fermuted milk products are Khoa
28. Casein are the major proteins of milk
29. Milk is an excellent source of vitamins and minerals
30. Cow milk fat constituents approximately 3 to 4
31. Unripened cheese is called cream cheese
32. Paneer is one of the largest egg producer in the world.
33. Egg yolk comprises mostly 23-33 percent of fat.
34. The yolk of egg is enclosed in a sac called vitelline membrane
35. Egg shell is made up of calcium carbonate
36. Tenderness is the most desired characteristic in meat
37. The Emu is Australia tallest native bied.
38. Shellfish are highly perishable
39. The term fin fish refers to the fishes that have body skeleton
40. Fish is an excellent source of protein

Short Answers.

1. Define fruits?

Ans: Fruits are produced from flowers and they are the ripened ovary or ovaries of a plant together with adjacent tissue.

2. Enzymatic browning?

Ans: Oxidation reactions that take place in some foods, mostly fruit and vegetables causing the food to turn brown.

3. Rancidity?

Ans: Rancidification is the process of complete or incomplete autoxidation or hydrolysis of fats and oils.

4. Non-fermented milk?

Ans: Non-fermented milk products skim milk fat content is reduced to 0.5 – 2% by centrifugation.

5. Define milk?

Ans: Milk is a liquid secreted by the mammary glands of female mammals to nourish their young for a period beginning immediately after birth.

6. Meat definition?

Ans: The flesh of animals, typically a mammal or bird, as food it is known as meat.

7. Poultry?

Ans: Poultry are domesticated avian species that can be raised for eggs, meat and feathers.

8. Fish?

Ans: A fish is an aquatic, craniate, gill-bearing animal that lacks limbs with digits.

9. Sugar?

Ans: A sweet substance that is made up wholly or mostly of sucrose is colourless or white when pure is obtained from plants.

10. Egg?

Ans: A hard-shelled reproductive body produced by a bird and especially by domestic poultry.