WEST BENGAL COUNCIL OF HIGHER SECONDARY EDUCATION

SUBJECT: NUTRITION (NUTN)

CLASS – XI PRACTICAL FULL MARKS: 30

Unit I: Nutrition and Health(Investigatory project)

1. Assessment of Nutritional Status of school going children using any two anthropometric measurements (like Height, Weight, BMI etc.) and clinical symptoms.

2. UNIT II: Macromolecules in Nutrition:

- 1. Detection of presence of the following nutrients in supplied food sample through physical observation and chemical tests
 - Carbohydrates (mono, di and polysaccharide-starch only)
 - Protein (albumin only)
 - Fats

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3. <u>UNIT III: Meal preparation from Food Commodities:</u>

- 1. Measurement of food commodities: Measurement of actual weight and estimated approximate household weight of common food stuffs.
- 2. Meal preparation and calculation of nutritive value of the item prepared:
- Preparation of any 2 food items from cereals or millets like
 - i. Rice/Semolina porridge
 - ii. Paushtik rati or Paratha with cereals and vegetables or channa or legumes.
 - iii. Sooji upma or cheera (poha),
 - iv. Oats porridge or Oats chilla with vegetables,
 - v. Multi millet brown bread sandwich or roti from millet mix etc.
- Preparation of any 2 food items using milk or eggs like
 - i. Cottage Cheese or pudding or porridge(payesh)
 - ii. Egg nog or egg poach or omlettee or egg sandwich etc
- Preparation of nutritious fibre and micronutrient rich school tiffin. [like Roti sabji or Sabji Paratha or Vegetable Sandwich or Vegetable pan cake or fruit chat etc]

OR

 Preparation of protein and fibre rich snack for Pregnant mother like soya chana ghugni or chana chat or egg veg sandwich or Moong chilla with vegetables etc)

QUESTION PATTERN:

1. Investigatory project on Nutritional Status	06
2. Macromolecules in nutrition:	08
Nutrient detection in food	
3. Meal Preparation from food commodities	08
4. Laboratory Note book	05
5. Viva	03
Total	30

