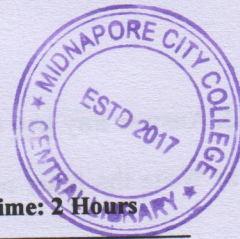


PG (NEW) CBCS
M.Sc. Semester-III Examination, 2019
FOOD SCIENCE & NUTRITION
PAPER: FSN-304 (CBCS)
(CBCS) FOOD HYGIENE AND SANITATION

Full Marks: 40

Time: 2 Hours

**1. Answer any four of the following questions:****2×4=8**

- a) What do you mean by biomedical waste?
- b) Mention two physical processes that are used for effective control of micro-organism.
- c) What are the differences between sterilization and disinfection?
- d) Mention the two names of common micro-organisms that cause food borne diseases.
- e) How do we assess quality of water?
- f) Give example of chemical pesticide residues.
- g) What do you mean by chlorination?
- h) Differentiate between food infection and food intoxication.

2. Answer any four of the following questions:**4×4=16**

- a) Write the different steps that are considered to maintain food plant hygiene.
- b) Briefly classify the waste mentioning their sources.
- c) What is pasteurization? Mention its importance to prevent infections. discusses.
1+3
- d) What are the common food laws implemented in India?
- e) Write the mode of action of alcohol & aldehyde for contributing effective disinfection process. 2+2
- f) Discuss the purification of water by filtration.
- g) Define hardness of water. How much hardness of water can be removed? 1+3
- h) How does a good standard of kitchen hygiene help in sound human health conditions?

(P.T.O.)

(2)

3. Answer any two of the following questions:**8×2=16**

- a) Write the basic principle, procedure, and biological applications of autoclave. 2+4+2
- b) Define 'Sewage' and NSW. Briefly discuss about the disposal method of NSW mentioning their advantages and disadvantages. 2+6
- c) i. What do you mean by organophosphate and organosulphate compounds? 4+4
- ii. Discuss the toxic effects of pesticide residue for causing cancer. 4+4
- d) i. What is the importance of kitchen hygiene to prevent infections disease? 4+4
- ii. Mention the different steps which are considered to maintain kitchen hygiene.