

**PG (NEW) CBCS**  
**M.Sc. Semester-IV Examination, 2020**  
**FOOD SCIENCE & NUTRITION**  
**PAPER: FSN 402**  
**(FOOD STANDARD, QUALITY CONTROL, FOOD LAWS AND ENTREPRENEURSHIP**  
**DEVELOPMENT)**

**Full Marks: 40**

**Time: 2 Hours**

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**Answer any one of the following question: (250 words)    40X1=40**

- 1 Write a short note on prevention of food adulteration act.
2. Write down the process of the quality control of raw milk in cheese factory?
3. Briefly describe the Food Safety and Standards Authority of India recommended nutrients in the Infant Milk Food.
4. Write a short note on Fruits Products Order 1955.
5. What are the guidelines for testing laboratory for sensory evaluation of foods?
6. What do you mean by HACCP and mention the principle of HACCP in a food industry?
7. What are the controlling factors that affect the toxicity of food ingredients?
8. What do you mean by detoxification and mention different steps of detoxification?
9. What are the criteria for safety assessment of pesticide residues in food?
10. What do you mean by entrepreneurship ecosystem and mention its components.
11. What are the steps adopted to start small scale industries.
12. What are cyanogenic glycosides and mention its toxic effect.

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