

First Semester Examination-2017

M.Sc. NUTRITION & DIETETICS

Paper Code: NUD-104

Full Marks : 40

Time: 2 Hours

Write the answer for each unit in separate sheet

Unit-VII

Answer question no.1 & any 3 from the rest

Q. 1. Answer any five of the following

1×5=5

i) Problem of solid waste disposal can be reduced through –

- a) Recycling
- b) Lesser pollution
- c) More timber
- d) Population control

ii) Metals are produced as waste in industries like

- a) Skiing
- b) Mining
- c) Electroplating
- d) Digging

iii) Which of the following is not a disinfectant containing heavy metal?

- a) Silver nitrate
- b) Mercurochrome
- c) Copper sulphate
- d) Chlorine

iv) Which of the following substance is used as sterilizing agent?

- a) Alcohol
- b) Cetylpyridinium chloride
- c) Ethylene oxide
- d) Chlorine

v) Preservation of foods by using salt and sugar works by

- a) Raising pH
- b) Lowering osmotic pressure
- c) Creating a hypertonic environment
- d) Creating a hypotonic environment

vi) Microbes can be removed from a liquid solution by the process of

- a) Filtration
- b) Freeze- drying
- c) Osmosis
- d) Deep freezing

vii) The correct temperature of which frozen foods should be kept at

- a) 0° c
- b) -15° c
- c) -18° c or lower
- d) 20° c or lower

(Turn Over)

2. a) Write different categories of waste?
 b) What are the health hazards due to biomedical waste?
 c) What is recycling process? 2+2+1= 5
3. a) Write down the water purification process.
 b) Describe the test that confirm the potability of water.
 c) Write two sources of water pollution in general. 2+2+1=5
4. a) What are the differences between sterilization and disinfection?
 b) Write the mode of action of aldehyde and halogen for controlling micro organisms.
 c) Write the basic principle of autoclave. 2+2+1=5
5. a) Write the basic principle of food plant sanitation.
 b) Define employee health
 c) Explain about kitchen hygiene and sanitation. 2+1+2=5
6. a) What is pasteurization?
 b) Describe any two process of waste management
 c) Write the basic principle of hot air oven for effective sterilization process. 1+2+2=5
7. a) Define BOD
 b) What do you mean by contamination and decontamination?
 c) What is eutrophication?
 d) What is e- waste? 1+(1+1)+1+1= 5

*(Turn Over)***Unit- VIII****Answer question no 8 and any three from the rest.**

- Q.8. Answer any five of the following 1×5=5**
- i) What is HACCP stand for
 a) Hazard Analysis Critical Control Points
 b) Hazard Application Control Critical Points
 c) Hazard Analysis Control Critical Points
 d) Hazard Analysis Crucial Control Points

ii) What is an example of a biological hazard

- a) Antibiotics
- b) Salmonella
- c) Dirt
- d) Cleaners

iii) Aflatoxins are-

- a) Linked to cancer in animals
- b) Intentional food additives
- c) Occur only in corn and peanut products
- d) On the GRAS list

iv) Bacteria that can grow in the absence of oxygen are called

- a) Anaerobes
- b) Aerobes
- c) Molds
- d) Yeasts

v) Which of the following is not a water borne disease

- a) Typhoid
- b) Scabies
- c) Cholera
- d) Hepatitis

vi) Solanine is

- a) Not known to be harmful to human
- b) Naturally occurring toxin found in shell fish
- c) Naturally occurring toxin found in green part of potato
- d) Toxin that grow on corn and peanut products

vii) Food additives may be used to

- a) Destroy nutrients
- b) Disguise faulty products
- c) Deceive customers
- d) Enhance appearances

viii) Salmonella are usually spread via

- a) Raw meats, poultry and eggs
- b) Pickled vegetables
- c) Home canned vegetables
- d) Raw vegetables

(Turn Over)

9. a) Write the difference between food adulteration and food additives.

b) How do you identify the Banaspati in Ghee?

c) What is PFA?

d) What is AGMARK standard?

2+1+1+1= 5

10. a) What do you mean by quality control in a food industry?

b) Define safe food.

c) What is paralytic shell fish poisoning?

2+1+2= 5

11. a) Write the difference between food borne infection and intoxication?
b) Define Ergotism.
c) What are the controlling factors that influence food toxicity? 2+1+2=5
12. a) Write the name of causative organism of botulism.
b) Write the mode of action of aflatoxin for neurotoxicity.
c) How do probiotic organisms protects our body from infectious micro organisms? 1+2+2= 5
13. a) 'Food as toxicants'- Justify the statement.
b) Define Haemagglutinins.
c) Write the toxic effect of mercury in our body. 2+1+2=5
14. a) Write the effect of Arsenic and fluoride on human health.
b) Write the mode of action of chemical food preservative in general. (2+2)+1=5
