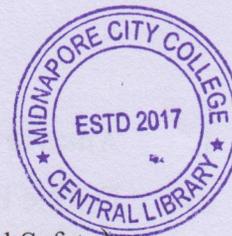


PG (NEW) CBCS
M.Sc. Semester-I Examination, 2018
NUTRITION & DIETETICS
PAPER: NUD-104



(Food Hygiene and Sanitation & Food Toxicology, Food laws and Food Safety)

Full Marks: 40**Time: 2 Hours**

Write the answer for each unit in separate sheet

Unit-7

(Food Hygiene and Sanitation)

- 1. Answer any two of the following questions: 2×2=4**
- a. What do you mean by antiseptis?
 - b. What is decontamination?
 - c. What are the differences between healthy and active carrier?
 - d. What do you mean by incubation period?
 - e. Which test is used to detect whether milk is free from pathogens or not?
- 2. Answer any two of the following questions: 2×4=8**
- a) i) What are the different steps adopted to maintain kitchen hygiene?
 ii) Write the basic principle and importance of kitchen hygiene. 2+2=4
 - b) i) What do you mean by food plant sanitation?
 ii) Write the basic principle and procedure of autoclaving to maintain sterilization. 1+3=4
 - c) Briefly discuss about the mode of action of alcohol and aldehyde to prevent microbial contamination. 4
 - d) Briefly discuss about the different stages of infectious disease with suitable diagram. 4
- 3. Answer any one of the following questions: 1×8=8**
- a) i) Write down the basic principle and application of hot air oven in nutritional science.
 ii) Briefly discuss any two waste disposal methods to maintain hygiene and sanitation. 4+4=8
 - b) i) What are the tests used to detect water potability?
 ii) Briefly discuss about two purification process of safe drinking water. 4+4=8

(Turn Over)

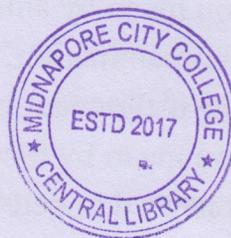
Unit- 8
(Food Toxicology and Food Safety)

1. Answer any two of the following questions: 2×2=4

- a) Define Food quality.
- b) What do you mean by PSP?
- c) Differentiate between food adulterants and food additives.
- d) What are cyanogenic glycosides?

2. Answer any two of the following questions: 2×4=8

- a) i) What are the toxic effects of goitrogens?
ii) Discuss about mushroom toxicity. 2+2=4
- b) i) What do you mean by food borne infection and intoxication?
ii) What is "Ergotism"? 3+1=4
- c) i) Write the principles of HACCP.
ii) What is FAO stand for? 2+2=4
- d) i) What is salmonellosis?
ii) What are the toxic effects of phytates? 2+2=4



3. Answer any one of the following questions: 1×8=8

- a) i) "Food can be considered as toxicant"- Justify the statement.
ii) Define LD₅₀.
iii) How the toxicity of a food can be reduced by liver. 3+2+3=8
- b) i) What are the acute toxic effects of arsenic intoxication?
ii) State the role of PFA on food safety.
iii) Write a note on "fluorosis".
iv) What are haemagglutinins? 2+2+2+2=8
