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PG CBCS
M.Sc. Semester-IV Examination, 2021
FOOD SCIENCE & NUTRITION
 PAPER: FSN 402
 (FOOD STANDARD, QUALITY CONTROL, FOOD LAWS, AND ENTERPRENEURSHIP
 DEVELOPMENT)

Full Marks: 40

Time: 2 Hours

Answer any **FOUR** questions:

10X4=40

1. Write the role of FSSAI in food safety. State the seven basic principles of HACCP. 5+5
2. Write the name of toxins present in different mushrooms. Discuss the mode of action of salmonella mediated foodborne infection. 5+5
3. What are the different possible hazards present in a water supply system? Discuss the different steps adopted in water safety plan. 5+5
4. What do you mean by consumer forum? What are the major problems faced by the consumers when they buy products? Briefly describe the consumers' rights under the Consumer Protection Act, 1986. 2+3+5
5. Write a note on the quality management principles in the food industry. What do you mean by good manufacturing practices? What is product recall? Briefly describe it. 5+2+(1+2)
6. How do you infer an adulterant food according to the Prevention of Food Adulteration Act, 1954? Write a note on Fruits Product Order, 1955. 5+5
7. What are the problems of women entrepreneur? Mention some measures which can be taken for the development of women entrepreneurship. 5+5
8. Write the objectives and characteristics of small scale industry. Mention different types of small scale industry. 3+4+3
