

PG CBCS
M.Sc. Semester-IV Examination, 2022
DEPARTMENT OF FOOD SCIENCE & NUTRITION
 PAPER: FSN 402
(FOOD STANDARD, QUALITY CONTROL, FOOD LAWS AND ENTREPRENEURSHIP DEVELOPMENT)

Full Marks: 40

Time: 2 Hours

Write the answer for each unit in separate sheet

The figures in the right-hand margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

GROUP-A

- 1. Answer any two questions: 2 X 8=16**
- a) Discuss the principles of quality control in a food production unit.
 - b) Define consumer footfalls. Discuss the rights cover in the consumer protection act. What are the responsibilities should be taken as a consumer? 2+3+3
 - c) When do you consider a food is adulterated according to the Prevention of Food Adulteration Act? State the working area of a food inspector. What is AGMARK standard? 3+3+2
 - d) Write the criteria of a good entrepreneur. Write the major strength for women entrepreneur in India. 4+4

GROUP-B

- 2. Answer any four questions: 4 X 4=16**
- a) Write the different phases of detoxification of pesticide residues.
 - b) Discuss about the toxic effect of mycotoxins.
 - c) What are the factors affecting toxicity of a toxin?
 - d) Write the selection criteria of an evaluator for sensory evaluation.
 - e) State the major problems faced by women entrepreneur.
 - f) Write the criteria to set up new entrepreneur in the field of food production.
 - g) How can be the quality of drinking water evaluated?
 - h) Write the mechanism of development of salmonellosis.

GROUP-C

- 3. Answer any four questions: 4 X 2=8**
- a) Write the name of four endogenous toxins from plant origin.
 - b) What are cyanogenic glycosides?
 - c) Mention the name toxins produced by mushrooms.
 - d) What do you mean by PSP?
 - e) What is hedonic scale test?
 - f) What is BEP?
 - g) What do you mean by LD₅₀?
 - h) Mention the name of four organochlorine pesticides.

