

PG (CBCS)
M.Sc. Semester-I Examination, 2022
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

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.

UNIT-7

FOOD HYGIENE AND SANITATION

GROUP-A

Answer any **TWO** of the following questions:

2×2=4

1. What do you mean by fecal indicator bacteria?
2. Write the name of few chemical toxin act as food hazards.
3. Define BOD.
4. What is water potability test?



GROUP-B

Answer any **TWO** of the following questions:

2×4=8

5. How does water purification can be done in small scale?
6. Write about the uses of dry heat for controlling growth of micro-organisms.
7. How does water quality can be determined?
8. Discuss about basic five factors involved in cleaning.

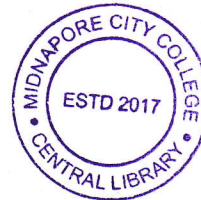
GROUP-C

Answer any **ONE** of the following questions:

1×8=8

9. What are sanitizers and detergents? Write about the uses of two alkaline and two acid detergents in cleaning. Define clean technology. 2+4+2
10. Classify solid waste. What do you mean by sewage? Write briefly about the process of solid waste disposal. 3+1+4

P.T.O.



UNIT- 8
FOOD TOXICOLOGY AND FOOD SAFETY

GROUP-A

Answer any **TWO** of the following questions:

2×2=4

1. Define Ld_{50} and Ed_{50} .
2. What do you mean by mutagens?
3. What is cytotoxicity?
4. What do you mean by clinical toxicology?

GROUP-B

Answer any **TWO** of the following questions:

2×4=8

5. Differentiate primary and secondary pollutants.
6. Write a short note about biodegradable pollutants citing any two examples.
7. State about the toxicity of organochlorine and organophosphate in human.
8. Mention the name of four occupationally inhaled toxicant, their site of action and toxic effect.

2+1+1

GROUP-C

Answer any **ONE** of the following questions:

1×8=8

9. State the toxicity of four naturally occurring plant toxin. Mention the name of four water pollutants. State the role of HACCP in maintaining food safety.
10. Discuss about NSP and PSP shellfish poisoning. Briefly discuss about the four toxicological testing methods to assess toxicity.

4+1+3

4+4
