

2026

6th Semester Examination (CCFUP : NEP)

NUTRITION

Paper : MJ 11-T

(Single Core Major)

(Food Preservation and Processing)

Full Marks : 40

Time : Two Hours

*The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.*

Group - A

Answer any *five* questions : $2 \times 5 = 10$

1. How does blanching help in food preservation?
2. Distinguish between Caramelization and Gelatinization.
3. Explain the term food spoilage.
4. What is MAP?
5. Define water activity.
6. Define food irradiation method.

P.T.O.



(2)

7. Write the full forms of GRAS and CCPs.
8. State two objectives of PFA Act.

Group - B

Answer any *four* questions : 5×4=20

9. Explain the seven principles of HACCP and describe its implementation steps in food safety management. 3+2
10. Differentiate between pasteurization and sterilization with suitable examples.
11. What is Maillard reaction? Write a short note on rancidity of fats/oils. 2+3
12. Write a brief note on the nutritional importance of garlic and turmeric. 2½+2½
13. State the role of FSSAI in maintaining food safety and consumer health.
14. What are aflatoxins? Explain the responsible factors for bread staling. 2+3

Group - C

Answer any *one* question : 10×1=10

15. Elaborate on different methods of food preservation with special reference to heat treatment and

(3)

refrigeration. What is cross contamination? What is HPP? 6+2+2

16. Discuss the causes of nutrient loss during cooking. Write a short note on food additives. 5+5

