

2014

M.Sc. Part-I Examination

DIETETICS AND COMMUNITY NUTRITION MANAGEMENT

PAPER—III (Unit-5)

Full Marks : 50

Time : 2 Hours

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.

Illustrate the answers wherever necessary.

Answer Question No. 1 and any four from the rest.

1. Answer any five question from the following : 5×2

- (a) State the advantages of milk processing.
- (b) What do you mean by pasturization? Write any one example.
- (c) What do you mean by a_w ?
- (d) What is an E-number in case of food additives?

(Turn Over)

- (e) Mention the full form of BHA and BHT.
- (f) Define trans fat?
- (g) Write the major aims of food processing.
- (h) Mention the microbial aspect of food safety.

Answer any *four* from the rest of the following :

2. (a) Discuss the importance of regulatory factors of food preservation.
- (b) What are mycotoxins found in food after mold contamination?
- (c) How food deterioration and spoilage is occurred by molds?
3+2+5
3. (a) According to FDA which food additives are used for food processing and why?
- (b) Which type of artificial sweeteners should be avoided during food preparation
5+5
4. (a) Schematically explain the procedure for dried yellow egg products.

- (b) Write the basic rules followed during storage and processing of milk.
- (c) Why milk should be used after proper boiling?
4+3+3
- 5. (a) Describe the specific methods for pasturization of liquid products.
- (b) "Storing of milk at a low temperature will greatly reduce the growth of bacteria" — Explain it.
- (c) What is sterilization process?
4+4+2
- 6. (a) Describe the importance of dehydration during meat processing.
- (b) Write the positive effects of ionizing radiation in food processing.
- (c) What is the Chemical aspects of salting?
 $2\frac{1}{2}+3\frac{1}{2}+4$
- 7. (a) Briefly write the vegetables packaging process from collection to storage.
- (b) What are the performance parameters for vegetables processing?
- (c) Write the chemical preservation of fruits.
4+3+3

8. (a) What do you mean by food safety ?
(b) Write the full form of NIFDS.
(c) What types of natural toxins found in fish and how do these affect the food safety ?
(d) What do you mean by cross contamination ?

2+1+4+3

9. (a) Describe the cryogenic freezing in brief.
(b) "Freezing can arrest the microbial growth in relation to food conservation" — Explain briefly.
(c) State any two features of IMF.

4+4+2