## M.Sc. Part-I Examination

## DIETETICS AND COMMUNITY NUTRITION MANAGEMENT

PAPER-III (Unit-6)

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.

lb! What are the source of Salmontha suggiet mediated Answer Question No. 1 and any four from the rest. lood trome disease and write down the mode of action

1. Answer any five of the following: 5×2

- (a) Name two mycotoxins that commonly contaminates foods. (b) What are the corresponding of risk assessment?
  - (b) Name two additives commonly used in sweets.

- (c) What are pasteurization?
- (d) Enumerate two investigating tools for the detection of food borne disease outbreak.
- (e) Write two methods for preventing food contamination.
- What is meant by selective media?
- (g) Name two common phycotoxins.
- (h) What is shellfish poisoning?
- 2. What is Fermentation? Describe the upstream and downstream processes of fermentation. 2+4+4
- (a) What are the common causes of food borne diseases?
  - (b) What are the source of Salmonella species mediated food borne disease and write down the mode of action of the causative agent.
- 4. (a) How does risk analysis relate to risk assessment?
  - (b) What are the components of risk assessment? Explain each of these components. 3+7

5. How can Food safety be enhanced? What is meant by food intolerance? Give a brief overview on Nutrient-drug interaction.

4+2+4

- 6. (a) What are biogenic amines and what is its importance in food?
  - (b) Name three fungi species that are responsible for producing mycotoxins.
  - (c) How mycotoxins are different from bacterial toxins and the diseases produced by mycotoxin.

3+3+4

7. Draw and explain a normal bacterial growth curve. Enumerate the intrinsic and extrinsic factors of growth.

5+5

8. How are bacteria linked to vaccine delivery? Explain the methods by which food borne illness can be prevented.

3 + 7

9. What are the different types of toxicities that can be caused by a contaminated food? Explain each type in relation to the dose response curve.

c) How mycoloxina ere different from becterial testing

and the diseases produced by ascertain

4+6