

**2016**

**M.Sc.**

**4th Semester Examination**

**CLINICAL NUTRITION & DIETETICS**

**PAPER—CND-401**

*Full Marks : 40*

*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 three of the following.**

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

- (a) What is quality ?
- (b) What is LD<sub>50</sub> value ?
- (c) Write the name of two mushroom toxins.
- (d) What is freeze drying ?

*(Turn Over)*

- (e) What is endospore ?
  - (f) Differentiate sterilization and disinfection.
  - (g) What do you mean by preservation of food by salt ?
  - (h) State the role of plasmid.
2. (a) What do you mean by pasteurization ?
- (b) What are the various sources of contamination in raw milk ?
- (c) How yoghurt is coagulated ? Describe with diagram.  
3+4+3
3. (a) Discuss the methods of preservation of food by temperature.
- (b) Discuss the ill consequences of argimon oil contamination in edible oil.
- (c) Differentiate ionizing and noionizing radiation.  
5+3+2
4. (a) Discuss the basic elements of quality assurance in a food industry.
- (b) Describe the role of PDCA cycle on food industry.  
6+4

5. (a) What are the different consequences of ingesting mushroom on human health ?
- (b) What do you mean by synergistic and additive effect of a food toxin ?
- (c) How do you test mushroom toxin by an easy method ?

$$4+(1\frac{1}{2}+1\frac{1}{2})+3$$

6. (a) Write the mechanism of food preservation in refrigerator.
- (b) State the advantages of freezing of intact fruit over hypobaric controlled cryopreservation.
- (c) Write the process of food preservation in high concentrated sugar solution.

$$5+3+2$$