

2018**M.Sc.****4th Semester Examination****CLINICAL NUTRITION & DIETETICS****PAPER—CND-401****Subject Code—25***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 from the rest.

1. Answer any five questions : 5×2

(a) What is Codex Alimentarius ?

(b) Name the toxins responsible for aflatoxin poisoning.

(c) Which types of biochemical conversion occur during fermented food production by yeast and mold ?

(Turn Over)

- (d) State the Prerequisites of a good starter culture ?
- (e) What is shelf life of a food ?
- (f) Why lactic acid bacteria are called mesophiles ?
- (g) What do you mean by 'external quality control' in food industry ?
- (h) Name one food contaminating bacteria find in each of tofu and unchlorinated water.
2. (a) Briefly state the role of BHT and Vitamin-C as food additives.
- (b) How do you sterilize the different substances and materials used in food preparation.
- (c) Mention the purposes of the use of intentional food additives.
- (d) State the name of regulatory factors to extend the shelf life of a food. 2+3+3+2
3. (a) Define homofermentative and heterofermentative starter culture with example.
- (b) Diagrammatically show the production of acetaldehyde by lactic acid starter culture.
- (c) Briefly discuss streak plate technique with diagram.

3+3+4

4. (a) Describe the role of FSSAI and other related regulatory authorities for food safety and quality control in India.
- (b) Give a comparative description of boiling water canning and pressure canning during food preservation.
- (c) How do you preserve food with low acidity and high acidity? 5+3+2
5. (a) Write the mechanism of food preservation in refrigerator.
- (b) Why is dehydrated food protected from microbial damage? 6+4
6. (a) State the role of ionic radiation for food preservation from the view point of point mutation.
- (b) Write the role of hyperosmotic solution for food preservation. 6+4
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