

2015

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 ten of the following : 1×10.

- (a) Name two gram positive bacteria responsible for food spoilage.
- (b) What is rancidity ?
- (c) Differentiate briefly sterilization and pasteurization.

(Turn Over)

- (d) Write the full form of AFB.
 - (e) State the name of two parasites responsible for food born disease.
 - (f) Name the two components of bacterial cell wall.
 - (g) What type of genome is found in bacteria?
 - (h) Write the full form of INFOSAN.
 - (i) What do you mean by synergistic effect of food toxins?
 - (j) What do you mean by physical contamination of food?
 - (k) What is temperature range in chilled storage of food?
 - (l) What is amatoxin?
 - (m) Write the name of two media for bacterial culture.
 - (n) Write the chemical name of azinomoto.
 - (o) Which food contamination leads to the formation of Botulinum toxin?
2. (a) 'Daily demand of the family encourages the storage of food separately in the container in freezing mode' — Justify the statement from the angle of food

spoilage prevention and the maintenance of nutritive value of food.

- (b) State the mechanism of food preservation by irradiation.
- (c) Show the food poisoning time bomb with reference to low and high temperature.

4+3+3

3. (a) State moulds with its application in food science.

(b) Describe the reproductive growth curve of the bacteria.

(c) Mention the chronic effects of aflatoxin poisoning.

2+5+3

4. (a) What is your idea about natural toxin in foods?

(b) Write the name of biogenic amines found in different foods.

(c) How you perform the test for the detection of amatoxin in a suspected mushroom? 3+3+4

5. (a) Classify food additives.

(b) What are objectives of using food additives?

(c) Enumerate with example that antioxidants are used

as food additives.

(d) What criteria are giving importance regarding the purchase and selection of food? 2+3+2+3

6. (a) Elaborate the contamination of milk from various sources.

(b) What types of control measures should be taken to avoid milk contamination?

(c) What are the factors those spoil pasteurized milk? 5+3+2