

**2019**

**MSc.**

**4<sup>th</sup> 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.

**(Turn Over)**

Answer Question No 1 and any **THREE** from the rest.

1. Answer any **FIVE** questions : 5x2

- a) What is commercial sterilization ?
- b) Define eclipse period of virus growth curve.
- c) Name two food borne illness with its causes.
- d) Define quality assurance.
- e) Outline the steps in the production of cheese, and Compare the production of hard and soft cheeses.
- f) Why is often a diabetic person suggested to take low mold diet ?
- g) What do you mean by refrigeration and freezing ?
- h) What is aw ?

2. a) Discuss about the Baltimore classification scheme of viruses. 4+3+3=10
- b) What are the different modes of virus entry into cells?
  - c) What is meant by productive and latent phase of virus infection ?

3. a) What is a 5Q Network in a food industry ?
- b) How do you perform 'External quality control ' of a food product ? 4+6=10
4. a) Macronutrients (needed in relatively large amounts) are often Listed as CHONPS. What does each of these letters indicate, and why are they needed by the cell?
- b) A pastry chef accidentally inoculated a cream pie with six *Staphylococcus aureus* cells. If *S. aureus* has a generation time of 60 minutes, how many cells would be in the cream pie after 7 hours ?
- c) How is cold sterilization used in food preservation ?
- d) Differentiate between pasteurization and sterilization. 3+2+3+2=10
5. a) Show the pathway of spoilage of milk products.
- b) Discuss the role of "GRAS" in food preservation .
- c) What is the procedure to handle and store of cooked and uncooked food ?
- d) What is the impact of aflatoxicosis on human health? 2+4+2+2=10

6. a) Write the mechanism of food preservation by refrigeration.
- b) Why does hyoberic refrigeration preferred over dehydration in connection With food preservation.
- c) Write the principle of food preservation by adding salt and or sugar. 5+3+2=10