

M.Sc.

2015

4th Semester Examination

NUTRITION & DIETETICS

PAPER—NUD-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.

Module—I

1. Answer any *five* questions of the following : 5×1
- (a) Define food contaminants with example.
 - (b) What is pasteurization ?
 - (c) What do you mean by food texture ?
 - (d) What do you mean by dose irradiation ?
 - (e) What is blanching ?
 - (f) What do you mean by food intoxication ?
 - (g) What is water activity ?

(Turn Over)

- (h) Write the full form of BIS and ICMSF.
2. (a) What is D-value of a food product? 1
- (b) Discuss different methods of thermal processing for food preservation. 3
- (c) What are the merits and demerits of osmotic dehydration? 1+1
- (d) What are the importance of food processing? 2

Or

- (a) Is there any relationship between irradiation dose and dose rate? If yes justify your statement. 2
- (b) Briefly describe the effect of ionizing radiation on food preservation. 3
- (c) Write the merits and demerits of food irradiation. 1+1
- (d) What is 'Gray'? Write the relationship between Gray and rad. $\frac{1}{2} + \frac{1}{2}$
3. (a) Briefly describe the different methods of freezing for food preservation. 2
- (b) Make a comparative differences between different classes of chemical preservatives. 2
- (c) Write the role of sugar and spice in food preservation technology. $1\frac{1}{2} + 1\frac{1}{2}$

Or

(a) Mention different guidelines that are followed during food processing technology to assure the food safety.

3

(b) Write short notes on food spoilage and food safety.

 $1\frac{1}{2} + 1\frac{1}{2}$

(c) Write the full form of CAC and NACMCF.

1

Module—II

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

(a) What is favism?

(b) What do you mean by waste products?

(c) Write the name of two microorganisms required for Stater culture.

(d) Write the importance of Salting in cheese making procedure.

(e) What is soaking?

(f) What do you mean by waste recycling?

(g) What are the different proteins present in egg yolk?

(h) Write the full form of MSG and FAO.

5. (a) Make a comparative statement between the nutritive value of rice and wheat.

 $1\frac{1}{2} + 1\frac{1}{2}$

- (b) Discuss the anti-nutritional factor of pulses. 3
- (c) Give a brief account on macaroni products. 2

Or

- (a) Classify fish based on composition. 2
 - (b) What are the causes for spoilage of food? 3
 - (c) Write in brief the processing technology of meat keeping the maximum nutritive value. 3
6. (a) What do you mean by food sanitation? 1
- (b) Describe in brief on food-plant sanitation. 2
 - (c) Write different techniques of waste disposal management. 4

Or

- (a) Why double toned milk is prescribed for aged individuals? 3
- (b) Write the probiotics effect of *dahee*. 2
- (c) Write a short note on Stater culture. 2