M.Sc. 4th Semester Examination, 2024
CLINICAL NUTRITION AND DIETETICS

(*Food Standards, Quality Control and Food Fortification*)

PAPER—CND-404

Full Marks : 50

Time : 2 hours

Answer **all** questions

The figures in the right hand margin indicate marks

Candidates are required to give their answers in their own words as far as practicable

GROUP — A

Answer any **four** questions :　　　2 × 4

1. What is the difference between toxin and toxicant ?

2. Define teratogen with example.

3. What is the difference between permissible limit and threshold level ?

4. Give differential statement about insitu and exvivo model of experiment.

5. What is the difference between food fortification and GM-food ?

6. How will you identify the presence of prohibited colour ?

GROUP — B

Answer any **four** questions : 4×4

7. Classify different types of toxicity with its definition.

8. What are the basic rules to be followed during the preparation of food in a kitchen safely ?

9. "Maintaining food quality management system PDCA cycle is executed via 5Q-network" — Justify the statement.

(*Continued*)

10. How does synergistic effect of a food toxin differ from additive effect ? Give example of one natural food toxin and mushroom toxin.

$2+2$

11. What is FSSAI ? Mention the objectives of the new act of FSSAI.

$2+2$

12. What is HACCP and why is it important ? $2+2$

GROUP — C

Answer any **two** questions : 8×2

13. Discuss about the symptoms and precautionary measurement about any two microorganism that contaminate food. Diagramatically represent the food poisoning time bomb. Enumerate briefly about pasteurization during food preservation.

$4+2+2$

14. What is the 'goal of quality of life trial and 'epidemiological trial'. Classify different phases of clinical trial and discuss about each phase.

$2+6$

15. Write short notes on : $2 + 2 + 2 + 2$

    (*i*)   NOEL

    (*ii*)   FPO

    (*iii*) LD_{50}

    (*iv*)   Cross contamination of food.

16. Enumerate your idea briefly on food laws and regulations. Discuss briefly about the good laboratory practices in food industry.

    $4 + 4$

[Internal Assessment — 10 Marks]

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