

2021

FOOD & NUTRITION**[HONOURS]****Paper : IX**

Full Marks : 80

Time : 4 Hours

*The figures in the right-hand margin indicate marks.**Candidates are required to give their answers in their own words as far as practicable.*1. Answer any **seven** questions from the following:

1×7=7

- a) Discuss any one importance of spectrophotometer.
- b) What is meant by direct transmission of disease?
- c) State the full form of ISI.
- d) What is food preservative?
- e) Name any one bacteria causing spoilage of meat.
- f) Name two infectious diseases in school children.
- g) State two causes of contamination of food.
- h) Give example of one vector borne disease.

i) Mention the name of any one industrial process of citric acid manufacturing.

2. Answer any **six** questions from the following:

2×6=12

- a) Name two common household methods for detection of food adulteration.
- b) Name the agents causing spoilage of legumes.
- c) What is food security?
- d) What is disinfection?
- e) Differentiate between direct and indirect transmission of disease with examples.
- f) State the nutritional aspects of using preserved foods.
- g) What is main cause of total quality management in food service?
- h) Mention two immunization programmes for adult.

3. Answer any **seven** questions from the following:

3×7=21

- a) State any two importance of implementation of laws governing food standards. 3

- b) Name the bacteria causing spoilage in cereals, pulses and beverages. 3
- c) What is PFA? What is food security? 1+2=3
- d) State any two uses of spectrophotometer. 3
- e) Discuss in brief about the microbial spoilage of fruits. 3
- f) Discuss in brief about the epidemiological principles of disease control. 3
- g) Discuss in brief about any one process of food preservation. 3
- h) Name the different processes of transmission of food borne diseases. 3

4. Answer any **four** questions from the following:

$$5 \times 4 = 20$$

- a) Differentiate between Disinfection and Decontamination. What is vector borne diseases? 3+2=5
- b) What is resource and personal management in food service? $2\frac{1}{2} \times 2 = 5$
- c) State the functions of centrifuge machine and lyophilizer. $2\frac{1}{2} \times 2 = 5$
- d) What is sterilization? Discuss the importances of sterilization processes. 2+3=5

- e) What is food adulteration? Discuss the adverse effects of any one food adulterant on human health. 2+3=5
- f) Describe in details of any one process of detection of food adulteration. 5

5. Answer any **two** questions from the following:

$$10 \times 2 = 20$$

- a) Discuss the epidemiological principles of disease control. Discuss the principles of food service management. 5+5=10
- b) Write down the functions of autoclave. What is hygienic handling of food? What is food security? 4+3+3=10
- c) State the compositions of jam and pickles. Discuss the nutritional aspects of jam and pickles. Discuss the manufacturing process of squash. 2+3+5=10
- d) Discuss the importances of implementation of laws governing the food standards. Write short note on:
 - i) FPO
 - ii) AGMARK 2+4+4=10