

**U.G. 6th Semester Examination - 2021****FOOD & NUTRITION****[HONOURS]****Course Code : F&N-H-CC-T-14**

Full Marks : 40

Time : 2½ 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 **five** questions:  $2 \times 5 = 10$
- State two important roles of FSSAI.
  - What is meant by food adulterants? Give one example.
  - Write two differences between ISI and BIS.
  - What do you mean by food security?
  - What is gelation?
  - What is full form of HACCP?
  - What are artificial sweeteners?

2. Answer any **two** questions:  $5 \times 2 = 10$
- Write a note on food preservatives. 5
  - What are the common adulterants present in milk? Write its effect on health.  $2 + 3 = 5$
  - Describe the factors affecting food safety. 5
  - Write a note on CODEX. 5
3. Answer any **two** questions:  $10 \times 2 = 20$
- Describe the general guidelines for providing safe food and balance diet to school children in India. State the guidelines for the selection of menu for school children.  $6 + 4 = 10$
  - What is food contamination? Write the ways by which food get contaminated. What are the stages of food adulteration?  $2 + 4 + 4 = 10$
  - What are spices? Write their importance in our health. What are the rules of safe food handling?  $2 + 4 + 4 = 10$
  - What is the importance of preservatives in food? Explain with an example of pickle. How do preservative works?  $4 + 2 + 4 = 10$