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B.Sc./5th Sem (H)/NUT/22(CBCS)

2022

5th Semester Examination
NUTRITION (Honours)

Paper : DSE 2-T

[CBCS]

*The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.*

[Quality Assurance in Food Sectors]

Full Marks : 60

Time : Three Hours

Group - A

Answer any *ten* of the following questions :

2×10=20

1. Write the name of any two food safety authorities of India.
2. Enumerate the term 'Safe Food'.
3. Define quality assurance.
4. What is meant by intra-assay variation ?
5. What is SOP ?
6. What is GLP ?

P.T.O.

(2)

7. Differentiate between control and standard.
8. What is meant by food supply chain ?
9. What do you mean by manufacturing variation control ?
10. What do you mean by QA before start up ?
11. Mention two roles of QA personnel.
12. Differentiate between adulterants and preservatives.
13. What is meant by 'QC check' ?
14. Who are the customers for a food sectors ?
15. What is internal failure cost ?

Group - B

Answer any *four* of the following questions : $5 \times 4 = 20$

16. Discuss about the accreditation process for recognizing in food industry.
17. Enumerate your concept about hierarchy of food safety authorities.
18. How do you evaluate a test system ?
19. What are natural toxins — mention with its sources.
20. How do you detect Pb in a beverage ?
21. Enumerate your idea about 'technical competence over education'.

(3)

Group - C

Answer any *two* of the following questions :

10×2=20

22. How does a referral laboratory participate in quality assurance in food section ? Discuss the significance of hierarchy of food safety. 5+5
23. Discuss the functional aspects of SOP. 'Maintaining GLP in an organized way will ensure the recognition of a food sector' — justify the statement. 6+4
24. Discuss about any four analytical methods of food quality determination. 10
25. Describe the techniques of the detection of any anti-nutritive and natural toxic compounds. How do you identify and quantify any vitamin and mineral present in food product ? 5+5

P.T.O.

(4)

Or,

[Quality Control and Foods Standards]

*The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.*

Full Marks : 60

Time : Three Hours

Group - A

Answer any *ten* of the following questions :

2×10=20

1. What do you mean by HACCP based SOPs ?
2. What is 9001 : 2000 ?
3. Write down any two functions of ISO.
4. Define the term 'Generic'.
5. Why are food safety and security essential for improving malnutrition in India ?
6. What is containment ?
7. Write down the main challenges of IPM.
8. What do you mean by representing smapling ?
9. What do you mean by composite sample ?
10. Define the term 'Document Control'.
11. Write down two functions of National codex committee of India.

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12. Enumerate the term GMO.
13. What is legal food code ?
14. Write down the importance of sampling.
15. What do you mean by Labeling of prepackaged food?

Group - B

Answer any *four* of the following questions : $5 \times 4 = 20$

16. Write the codex general standard for using food additives.
17. Write the principles of culinary hygiene.
18. What do you mean by crop diversification and niche farming ?
19. Write about the general requirements of GMP.
20. Discuss the main challenges of GAP.
21. Briefly discuss about quality management.

Group - C

Answer any *two* of the following questions :

$10 \times 2 = 20$

22. Write the principles and applications of HACCP.
23. Write down ten principles of GMP.
24. Which types of medical hygiene should be followed by

P.T.O.

an institute before examine a patient ? Write down the benefits of GAP.

25. Give a brief description of ISO and IFS standard.

(7)

Or,

[Food Quality and Sensory Evaluation]

Full Marks : 40

Time : Two Hours

Group - A

1. Answer any *five* of the following questions : $2 \times 5 = 10$

(a) Mention the location and function of sublingual gland.

(b) Name the four basic qualities of taste sensation.

(c) Differentiate between absolute and recognition threshold.

(d) Define olfaction.

(e) What is meant by taste abnormality ?

(f) Which neural pathway does not contain third order neuron ? State its area of perception in our brain.

(g) What is spectrophotometry ? Mention one use of spectrophotometry.

(h) Write down any two major importance of the food texture.

Group - B

2. Answer any *four* of the following questions : $5 \times 4 = 20$

(a) Which papilla does not contain taste bud ? Write the EM structure of taste bud.

1+4
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- (b) What is reaction time ? Discuss the role of any four factors affecting taste quality. 1+4
- (c) Define texture. Briefly state the physiology of texture perception. 1+4
- (d) What is time-intensity profiling in sensory evaluation ? Write the importance of clour on food. 3+2
- (e) Classify texture. Write the application of texture measurement in dairy. 3+2
- (f) State the location of taste buds over the tongue. What is aguesia ? 4+1

Group - C

3. Answer any *one* of the following questions : 10×1=10

- (a) (i) What is hyposmia ?
- (ii) Describe the neural mechanism of olfaction in men. 2+8
- (b) (i) What do you mean by elctronic tongue ? What is 'Muncell color system' ?
- (ii) State the neural pathway of gestation with suitable diagram. 2+1+5+2
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