



বিদ্যাসাগর বিশ্ববিদ্যালয়
VIDYASAGAR UNIVERSITY
Question Paper

B.Sc. Honours Examinations 2020

(Under CBCS Pattern)

Semester - V

Subject : NUTRITION

Paper : DSE 2-T

Full Marks : 60

Time : 3 Hours

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

The figures in the margin indicate full marks.

Quality Assurance in Food Sectors

Answer any three questions from the following :

3×20

1. What do you mean by GLP? State its significance? What are food additives? Write the full form of c-ELISA and s-ELISA. Write the functions of FSSAI in detail. Define Chromatography. Ennmerate the principle of any one chromatographic technique.
2. Write the objectives of HACCP? What is sensory analysis? What do you mean by primer and dimer in PCR? Write down the analysis of food samples and report? Write the test system of GLP? Write the objectives of SOP?
3. What are the anti nutritive compound in food? Give their adverse effect? Why do we prefer ELISA over RIA? Define food contamination? How does food become contaminated? What are the physical parameter for food quality assessment?

4. Briefly describe about food referral laboratories? Write the function of food analysts? Write the working principles and application of PCR.
5. Mention the analytical method by which vitamin and minerals present in food sample? What do you mean by hierarchy of food safety authority? Write in brief the sample collection technique for microbiological analysis of food.
6. Write a note on Triple Quadra pole system? Write about chemical parameter of food quality assessment? What are the disadvantages of food additives? What are natural food toxicants?

Quality Control and Food Standards

Full Marks : 60

Time : 3 Hours

Answer any three questions from the following :

3×20

1. What do you mean by documentation of food sampling? Write about different types of containers and tools used in food sample collection. Write full form of HACCP and GMP. Write the structure of ISO. Write full form of CODEX and GVP. Write two functions of national codex contact point.
2. Write briefly about the standard packaging of food sample. Write short note about the dispatch of food sample by maintaining quality. Write the major objectives of ISO. Mention the importance of sanitation in food service. What do you mean by SQF : 2000? Write the full form of SOP and GLP.
3. Discuss the storage and distribution of food from the view point of GHP and GAP. Write the principles of HACCP. Write about the different guidelines and recommendations of CODEX.
4. Write about the quality management of food as per rule ISO-9001 : 2000. Write briefly about the food sample collection techniques. Write briefly about the differences between hazard and risk.
5. Discuss the structure of HACCP. Write about the history and applications of HACCP. Write the principles of GVP and GMP. Discuss about the safety in food service unit covering 'Food Safety Regulation and Food Safety Management'.

6. Briefly discuss about different methods used for microbiological analysis of food, and food sample collection process. Write the principle aspects of sampling of food. Write two major differences between routine and investigational sampling of food. Write short note on National Codex Committee in India.

Food Quality and Sensory Evaluation

Full Marks : 60 (Theory - 40 + Practical - 20)

Time : 3 Hours

[Theory]

Answer any two questions from the following :

2×20

1. Explain the term Gustation. Describe the structure of various taste organs. Describe the mechanism of taste perception.
2. Write down the odour measurement techniques with its merits and demerits. Describe colour measurement methods.
3. What are the consequences of colour abnormalities? How does texture perception occur? What are the receptors involved in texture perception?
4. Describe the application of texture measurement in various foods. Mention the importance of odour, flavour and texture.
5. What are the consequences of olfactory abnormalities? Describe the anatomy of nose. Mention the physiology of odour perception.
6. How does texture of food measure? What are the forces involved in texture measurement? Mention the dimensions and importance of colour.

Paper : DSE 2-P
[Practical]

Answer any one question from the following :

1×20

1. What are the platform tests done for milk? Describe it. How texture is evaluated for cookies and biscuits?
2. Mention the sensitivity tests for four basic tastes. How do you detect flavour defects in milk?
3. How are the quality of cereals and pulses are evaluated? How colour is measured using Tintometer and Hunter Colour Lab?

Vidyasagar University