

SH-V/NUT/503/DSE-1/19

B.Sc. 5th Semester (Honours) Examination, 2019-20

NUTRITION

Course ID : 52316

Course Code : SH/NUT/503/DSE-1

Course Title : Food Safety and Sustainable Nutrition

Time: 1 Hour 15 Minutes

Full Marks : 25

The figures in the margin indicate full marks.

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

1. Answer *any five* of the following questions: 1×5=5
- (a) Give the full form of ISI.
 - (b) Define organic foods.
 - (c) What is cold sterilization?
 - (d) What do you mean by supplementary nutrition?
 - (e) What are GM foods?
 - (f) Give two examples of fortified foods used to treat micronutrient deficiency in India.
 - (g) Write down the principle behind food preservation by pickling.
 - (h) What is Codex Alimentarius?
2. Answer *any two* of the following questions: 5×2=10
- (a) Which law is enforced in India to prevent food adulteration? Give a brief account of the law. 1+4=5
 - (b) Describe in brief the process of pasteurization. 5
 - (c) What is germination? How does it improve nutritional quality of foods? 2+3=5
 - (d) Discuss the merits and demerits of genetically modified foods. 2½+2½=5
3. Answer *any one* of the following questions: 10×1=10
- (a) Describe the process of food preservation by canning. What is cryogenic preservation of foods? 8+2=10
 - (b) Write about the beneficial effects of probiotics and prebiotics on human health. 5+5=10
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