

**B.Sc. Semester-V Examination, 2022-23****NUTRITION [Honours]****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 right-hand margin indicate marks.**Candidates are required to give their answers in their own words as far as practicable.***Answer all the questions.****UNIT-I**1. Answer any **five** of the following questions:

1×5=5

- Give one example of Prebiotic factor.
- What are Nutraceuticals?
- What is Golden rice?
- Write any two benefits of Organic Foods.
- What is DFS?
- Write the names of any two inorganic chemical preservatives.
- What are GMO?
- Write the full form of BIS.

**UNIT-II**2. Answer any **two** of the following questions:

5×2=10

- What do you know by MFPO? How to determine the grades of foods in Agmark? Which is the certifying agency of Agmark?  
2+2+1
- What is Blanching? What is the significance of Pasteurization? How can you check the efficacy of pasteurization?  
2+1+2
- What is the principle of food preservation behind pickling? Write the role of pectin in jam making.  
2+3
- Write the beneficial role of probiotics. Give one example of health friendly fungi.  
4+1

**UNIT-III**3. Answer any **one** of the following questions:

10×1=10

- What is CAC? Mention the Scope of Codex Alimentarius. What is HACCP? Write the principles of HACCP.  
2+2+2+4
- What do you mean by Freeze drying? Mention the advantages and disadvantages of Freeze drying. Write the application of food irradiation under low dose and high dose. What is Radicidation?  
2+(3+2)+2+1