

U.G. 6th Semester Examination - 2022**FOOD & NUTRITION****[HONOURS]****Course Code : F&N-H-CC-T-14**

Full Marks : 40

Time : $2\frac{1}{2}$ 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** of the following: $2 \times 5 = 10$

- What do you mean by the word 'Food Security'?
- What is the significance of ISI mark for industrial products?
- Name two preservatives commonly used in food industries.
- Write the nutritional importance of turmeric.
- What is FPO?
- What is PDS?
- Why do CODEX alimentarius standards are used?

2. Answer any **two** questions: $5 \times 2 = 10$

- How does food get commonly contaminated?
- How is food security ensured in India?
- Write the nutritional importance of Indian spices. Explain with any two examples.
- Write short note on Bureau of Indian Standards (BIS).

3. Answer any **two** questions: $10 \times 2 = 20$

- What is the difference between food adulteration and fortification? Can milk be fortified with vitamins and what are the regulatory requirements? $4 + 6 = 10$
- What are the seven principles of HACCP system? How we can determine Critical Control Point (CCP)? What are the rules of safe food handling? $3\frac{1}{2} + 2\frac{1}{2} + 4 = 10$
- What are Food Additives? Describe different categories of food additives. Distinguish between chronic and seasonal hunger. $3 + 3 + 4 = 10$
- What is gelation? Write the method to determine soap adulteration in milk and metanil yellow in turmeric. $2 + 4 + 4 = 10$

[Turn Over]