M.Sc. Part-I Examination, 2013

DIETETICS AND COMMUNITY NUTRITION MANAGEMENT

PAPER - III (Unit-5)

Full Marks : 50

Time : 2 hours

Answer Q. No. 1 and any four from the rest

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 x 5

(a) What do you mean by biopreservation of food.

(b) Mention the names of artificial food additives.

(c) What are the goals for food preservation ?

(Turn Over)
(d) Write the importance of thermal processing during food processing.

(e) Briefly explain the irradiation of food?

(f) Specify the names of few preservative chemicals.

(g) In which food processing the Hurdle technology is used?

(h) Define fortification of food.

2. (a) Discuss the chemical aspect of food safety.

(b) What is high pressure food preservation?

(c) Define pulsed electric field electroporation.

3. (a) Explain perishability of food.

(b) Explain the role of natural food enzymes in case of food spoilage.

(c) What is curing?

4. (a) Classify and explain the different types of dehydration techniques regarding the purpose of food preservation.

(b) What are sequestrants?

(c) Explain the importance of smoking in food preservation.

5. (a) Classify food on the basis of preservation.

(b) Write the steps adopted for oilseeds preservation.

(c) What do you mean by osmotic drying?

6. (a) Specify the names of heat resistant bacteria.

(b) What do you mean by blanching of food?

(c) Describe the cold processing temperature reduction method for food storage.

7. (a) Write the nutritive values of cereals and pulses.

(b) Discuss their preservation technique.
(c) Write the role of organic acids as preservatives. $3 + 5 + 2$

8. (a) State the differences between refrigeration and freezing.

(b) Discuss the mechanism of food preservation by freezing.

(c) Why cryo-preservation is prefer over heat drying in case of palatable food stuffs. $2 + 5 + 3$

9. (a) How modified atmosphere can affect the food preservation?

(b) Briefly describe the canning and bottling technique during food storage.

(c) Write the effect of food processing on lipids. $3 + 4 + 3$