

2016

**M.Sc. Part-I Examination**

**DIETETICS AND COMMUNITY NUTRITION MANAGEMENT**

**PAPER—III (Unit-6)**

Full Marks : 50

Time : 2 Hours

*The figures in the right-hand margin indicate full marks.*

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

*Illustrate the answers wherever necessary.*

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

1. Answer any five of the following : 5×2

(a) What is a biofermenter ?

(b) How is moist heat different from dry heat ?

(Turn Over)



- (c) What is 'lag' phase and 'log' phase of a bacterial growth?
- (d) What do you mean by photolithographic bacteria?
- (e) What is the principle behind the process of autoclave?
- (f) Name two common food preservations.
- (g) Name two microbes that are used as good fermenters.
- (h) What is microaerophilic bacteria?
2. (a) Explain the methods for obtaining the pure culture of bacteria.
- (b) Differentiate between 'selective media' and 'differential media'.

6+4

3. (a) What is the purpose of a human food safety evaluation?
- (b) Which organs are susceptible end points to the toxicological effect of food?
- (c) How toxicity is assessed?

3+3+4

4. (a) What is meant by food additives?
- (b) What is the utility of such food additives?
- (c) Name some of the naturally occurring toxicants emphasizing on their sources.
5. (a) Explain four important methods of food presentation.
- (b) How is freeze-drying important in food preservation?
6. (a) What is meant by food borne infection and intoxication?
- (b) Explain the various methods of prevention of food intoxication.
7. (a) Enumerate the benefits of fermented food over the non-fermented ones.
- (b) Explain the mode of transmission of different food borne infections.

1+5+4

(4×2)+2

(2+2)+6

5+5



8. (a) Discuss briefly the chemical and physical requirement of bacterial growth.
- (b) What do you mean by transitional zones ?
- (c) How can the continuous growth of a bacteria reached ?

6+2+2

9. (a) What is the method of detection of food borne disease outbreak ?
- (b) Explain the role of certain viruses in food spoilage of contamination.

5+5