

**2017**

**M.Sc.**

**4th Semester Examination**

**CLINICAL NUTRITION & DIETETICS**

**PAPER—CND-401**

*Full Marks : 40*

*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 three of the following.*

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

(a) Write the name of a basic dye and an acidic dye.

(b) What is thermophile?

(c) Write the full form of FSSAI and FDA.

(d) What is amatoxin?

*(Turn Over)*

- (e) Write the full form of NOAEL and LOAEL.
- (f) What do you mean by agonistic effect of a food toxin?
- (g) Differentiate additives and preservatives.
- (h) What do you mean by  $a_w$ ?
2. (a) What is the cause of aflatoxin toxicity?
- (b) State briefly the basic mechanism of aflatoxin toxicity.
- (c) How do you prevent aflatoxin toxicity by food?
- (d) Write the process of food preservation by sun drying.
- 2+3+2+3
3. (a) Discuss the molecular and genetical aspects of food protection by the application of radiation.
- (b) What do you mean by cross contamination of food and what types precautionary measurement you will take to avoid it?
- 5+(2+3)
4. (a) Elaborate seven basic principles of HACCP.
- (b) Discuss the frequent and proper hand working procedures.

(c) What do you mean food temperature danger zone?

5+3+2

5. (a) Write the advantages of food processing using the preserved food under osmotic pressure over heat treated dehydrated food.

(b) Why homogenous distribution of nutrients are affected by hypobaric low temperature guided food preservation.

(c) State the mechanism of food preservation under sun drying.

3+3+4

6. Write short notes on the following :

$2\frac{1}{2} \times 4$

(a) Selective media.

(b) Food sanitation.

(c) Chemotoxin.

(d) Log phase.