

**2017**

**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) Mention one of the food safety measures required for food manufacturing industry.
- (b) Name two common additives used in sweets.
- (c) What is the significance of biogenic amines?

*(Turn Over)*



- (d) Differentiate between selective media and differential media.
- (e) What is the basic difference between the two methods of preservation—dehydration and freeze-drying ?
- (f) What do you mean by contaminated foods ?
- (g) Write one benefit of the fermented food.
- (h) Name two sources of transmission of infections.
2. (a) What do you mean by food security ?
- (b) State the name and functions of four common food borne pathogens.
- (c) Write a short note on goitrogens. 1+5+4
3. (a) Name two viruses that has the potential to contaminate food.
- (b) State the consequences of mycotoxin contamination of food. 4+6
4. (a) Name two sea food toxins and their sources.
- (b) Which mycotoxins are important from a food safety point of view ?

- (c) How mycotoxins affect human health ? (2+2)+2+4
5. (a) "Bacterial cultivation needs maintenance of a proper physical environment in the laboratory"—Explain it.
- (b) Describe the organic and inorganic nutrients required for the growth of micro-organisms. 5+5
6. (a) Differentiate between the use of high and low temperature for food perservation.
- (b) What precautions should be taken to ensure food safety while using refrigerator or freezer ? 5+5
7. (a) Enumerate some of the common clinical symptoms in food borne illness.
- (b) Describe the mode of transmission of food borne infections.
- (c) What precautions should be taken to prevent oneself from food borne deaseses ? 4+3+3
8. (a) What are the common ingredients are used in culture media ?
- (b) Classify different types of culture media. 5+5



9. (a) Describe the bacterial growth cycle mentioning its different phases.
- (b) Highlight the importance of irradiation in the preservation of food.

5+5

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