

The University of Burdwan
B.Sc. 6 Semester (Honours)
Examination 2020 (CBCS)
Subject: NUTRITION
Course Code: CC 14
Food Safety and Food Standard

F.M. – 40

Time: 2 hrs

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.

Answer all *questions* as instructed

*Examinees are instructed to submit the scanned
copies/photographs of their answerscripts within 30 minutes after
the completion of examination*

1. Answer the following question (Any eight):

5×8=40

- a. Write a comprehensive note on FSSAI.
- b. What is food additive and briefly discuss the effects of additive on our health.
- c. Discuss the role of pectin in jam and jelly preparation.
- d. Briefly describe the medicinal use of garlic and ginger.
- e. What are the different factors affecting food security.
- f. Write the full form of HACCP and point out its different principle.
- g. Write the name of five common food adulterants and describe their effects on human health.
- h. What is food safety and briefly discuss about the safe food handling practices.
- i. Briefly discuss any two common household methods to detect adulterants in food.
- j. Write down the different conditions when an article of food shall be deemed to be adulterated (PFA, 1954).
