

THE UNIVERSITY OF BURDWAN
B.Sc. (Hons.) Semester - VI Examination (CBCS): 2021
SUBJECT: NUTRITION
Course Code: CC 14
Course Title: Food Safety and Food Standard

Candidates are required to give the 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 answer scripts within 30 minutes after the completion of examination

F.M.–40

Time: 2hrs

1. Answer **any eight** questions of the following: **5×8=40**

- a) Write a short note on medicinal importance of turmeric. Name the bioactive component present in turmeric.
- b) What are the main causes of quality deterioration and spoilage of foods?
Write two major precautions taken for jelly preparation.
- c) Mention the name of common adulterant present in milk and describe the detection method of that adulterant.
- d) Write the full form of PFA? What is PFA act in food industry?
- e) What do you mean by food security? List the factors affecting food security.
- f) Give examples of natural food preservatives. State the uses of spices in food?
- g) What is food additive? Name some food additives and mention their role in food preservation.
- h) Write a short note on FSSAI. What is 'Agmark'?
- i) Explain the process of fruit syrup making with a suitable diagram.
- j) Write the method of making pickles stepwise and mention the principle involved? What is the purpose of adding vinegar to pickles?