

Roll No.

Total No. of Pages : 02

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B.Sc. (Nutrition and Dietetics) (Sem.-4)
FOOD STANDARDS AND QUALITY CONTROL

Subject Code : BSND-221-18

M.Code : 79521

Date of Examination : 05-07-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) Food sampling
- b) Chemical hazards in food
- c) FSSAI
- d) GRAS
- e) BIS
- f) Food preservatives as a food additive.
- g) GHP
- h) Grading of foods.
- i) Any ONE chemical method of food evaluation.
- j) Food Safety Management System.

SECTION-B

2. What do you understand by food quality? Throw light on the factors affecting it.
3. Write a note on any TWO types of toxicants.
4. *'Food regulations help to keep a check on food quality.'* Discuss the role of Codex Alimentarius.
5. What is food adulteration? Write any one test for adulteration for 5 different foods each?
6. *'Evaluation helps to assess new food products.'* Discuss the selection of sensory panel for evaluation?

SECTION-C

7. Write a detailed note on the concept, principles and working of HACCP.
8. Explain the various subjective methods of food evaluation.
9. Define food additives. Write a note on the classification and coding of food additives.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.