



WEST BENGAL STATE UNIVERSITY
B.Sc. Honours 5th Semester Examination, 2022-23



FNTADSE03T-FOOD AND NUTRITION (DSE1/2)

Time Allotted: 2 Hours

Full Marks: 40

*The figures in the margin indicate full marks.
Candidates should answer in their own words and adhere to the word limit as practicable.
All symbols are of usual significance.*

Answer any four questions

10×4 = 40

1. Define food hazards. What are the common obstacles in ensuring food safety? What is physical hazard? How do harmful products enter food? How can you classify chemical hazards? Give an example of it. 2+2+3+3
2. Write short notes on: (any *two*) 5×2 = 10
 - (a) Botulism: mode of transmission prevention 5
 - (b) Salmonellosis food poisoning 5
 - (c) Bacillary infection. 5
3. What are cleaning agents? Explain the working nature of cleaning agents for personal hygiene. Describe the process of pest control management. 2+4+4
4. What is disinfectant? What are the disinfectants used in food industry? Write down the nature of toxicity of ciguatoxins and saxotoxins. 2+4+4
5. What is HACCP? Discuss principles of HACCP. What are the guidelines for application of HACCP principles? 2+4+4
6. Write short notes on: 5+5
 - (a) Lathyrism
 - (b) Haemagglutins.
7. Do you think pest and rodent control is essential — Why? Give preventive measures for pest and rodent control. 5+5
8. What is lactose intolerance? Discuss its physiological mechanism. Briefly discuss about the health hazards regarding the use of food preservatives. 2+4+4
9. Briefly discuss about the causative agent, mode of transmission, prevention and control of cholera disease. 2+3+3+2

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