



WEST BENGAL STATE UNIVERSITY
B.Sc. Honours 5th Semester Examination, 2021-22

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. What is HACCP? Highlight the basic principles and benefits of HACCP. 3+5+2
2. What do you mean by hazards in Food Industry? Briefly discuss different types of hazards with special emphasis on chemical hazards in Food Industry. 3+4+3
3. Explain the term Food Safety and its impact on human health. Enumerate the factors affecting food safety briefly. 2+3+5
4. Write short notes on: 5+5
 - (i) Lactose Intolerance and its mechanism
 - (ii) GHPs.
5. What do you mean by the term hygiene and sanitation? Briefly discuss the importance of personal hygiene in any food service establishment. 5+5
6. Write down the molecular mechanism of the following: 5+5
 - (i) *E. coli* Food poisoning.
 - (ii) Staphylococcal Food poisoning.
7. Briefly discuss the use of preservatives and pest control measures as the hygienic practices in any food service establishment. 5+5
8. Explain your idea about the following: 5+5
 - (i) Personal hygiene
 - (ii) Cross contamination.

N.B. : *Students have to complete submission of their Answer Scripts through E-mail / Whatsapp to their own respective colleges on the same day / date of examination within 1 hour after end of exam. University / College authorities will not be held responsible for wrong submission (at in proper address). Students are strongly advised not to submit multiple copies of the same answer script.*

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