

D 101264

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Name.....

Reg. No.....

**FOURTH SEMESTER M.Sc. DEGREE (REGULAR/SUPPLEMENTARY)
EXAMINATION, APRIL 2024**

(CBCSS)

Home Science-Nutrition and Dietetics

HND 4E 03(01)—FOOD SAFETY AND QUALITY CONTROL

(2019 Admission onwards)

Time : Three Hours

Maximum : 30 Weightage

Part A

*Answer any **four** questions, each in one paragraph.
Each question carries 2 weightage.*

1. Common type of mycotoxins.
2. Food spoilage and its causes.
3. Polyethylene terephthalate (PET).
4. Physical hazard.
5. Bar coding.
6. Fermentation and its advantages.
7. Codex Alimentarius.

(4 × 2 = 8 weightage)

Part B

*Answer any **four** questions, each within one paragraph.
Each question carries 3 weightage.*

8. Food irradiation.
9. Principles of HACCP.
10. Food safety and standards act 2006 - objectives and salient features.
11. Describe properties and advantages of glass containers.
12. Class I and II preservatives.
13. Intrinsic factors affecting food spoilage.
14. Genetically modified foods with 2 examples.

(4 × 3 = 12 weightage)

Turn over

Part C

*Answer any two questions.
Each question carries 5 weightage.*

15. Food borne diseases by parasites, symptoms and its prevention
16. Principles of preservation. Write on low temperature preservation under the following headings
 - (a) Chilling and freezing.
 - (b) quick and slow freezing.
 - (c) Freeze drying.
17. Chemical hazards in foods under following headings :
 - (a) Lead.
 - (b) PCBs.
 - (c) Agricultural residues.
18. Write on packaging under following headings :
 - (a) Semi rigid packaging.
 - (b) Edible packaging.
 - (c) Biodegradable plastics.

(2 × 5 = 10 weightage)