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Total No. of Pages : 02

Total No. of Questions : 09

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

Subject Code : BSND-221-18

M.Code : 79521

Date of Examination : 13-12-22

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 quality
- b) **Any ONE** subjective method of food evaluation
- c) Phytates as a food intoxicant
- d) Principles of HACCP
- e) USFDA
- f) Codex standards
- g) GRAS
- h) AGMARK
- i) **ANY 2** tests of food adulteration of foods
- j) Selection of sensory panel for food evaluation.

SECTION-B

2. *'Evaluation helps to assess new food products.'* Discuss the grading and marketing of food as a procedure of food evaluation?
3. What are food intoxicants? Explain the role of oxalates, phytates and saponins as food intoxicants.
4. Throw light on FSSAI as a food law and regulatory body in India.
5. What are food additives? Write a note on **ANY five** food additives.
6. Write a note on the standardization marks to maintain food quality.

SECTION-C

7. What do you understand by Food Quality and Food Sampling? Discuss the factors affecting it.
8. *'Food hazards are of various types'*. Discuss in detail.
9. Write a detailed note on the Food Quality and Management System and Food Safety Management System.

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.