

PARUL UNIVERSITY
PARUL INSTITUTE OF APPLIED SCIENCES
MID SEMESTER INTERNAL EXAMINATION, SEPTEMBER 2019
B. Sc.–Semester 4

Subject: Nutrition and Dietetics

Paper Code: 11109251

Title of the paper: Food science and preservation

Date:2/3/20

Time: 10:30am

Maximum Marks: 40

Instructions:

1. All questions are compulsory and options are given in first and second question only.
2. Numbers to the right of question indicate the marks of respective question.

Q. 1	Attempt any one question of the following. (i) Explain the Decision tree to identify CCPs. (ii) Write a short note on PFA act.	(08)
Q. 2	Attempt any three questions of the following. (i) What are salient features of FSSAI? (ii) What is the function of authority in FAASI? (iii) What is the prerequisite program for HACCP? (iv) List the stages for affixing the AGMARK label. (v) Explain biological, chemical, physical hazards.	(12)
Q. 3	Do as directed. Attempt all five questions. (i) Give any two methods to find adulterant in tea? (ii) Define contaminant. (iii) Note on food enzymes. (iv) What is adulteration? (v) Explain types of adulteratns.	(05)
Q. 4	Write correct option in your answer sheet for following 15 multiple choice questions.	(15)

MCQ 1	The dual objectives of the ----- are to protect health of consumers and facilitate international trade.			
	(A)	AGMARK	(B)	HACCP
	(C)	Codex Alimentarius	(D)	None of the above
MCQ 2	The coffee is adulterated with?			
	(A)	Chicory	(B)	Starch
	(C)	Tamarind	(D)	All of the above
MCQ 3	The normal specific gravity of milk is?			
	(A)	1.231	(B)	1.137
	(C)	1	(D)	1.026
MCQ 4	The -----lays down statutory minimum standards in respect of the quality of various fruits and vegetables products and processing facilities at manufacture, storage and sale.			
	(A)	FPO	(B)	MPO
	(C)	AGMARK	(D)	All of the above

MCQ 5	Certain colors such as amaranth and fast red E are banned and the lowering of synthetic food color limit by -----			
	(A)	300ppm-200ppm	(B)	200ppm-100ppm
	(C)	150ppm-250ppm	(D)	50ppm-100ppm
MCQ 6	Excessive heat brings about -----			
	(A)	Protein Denaturation	(B)	Destroys vitamins
	(C)	Breaks emulsions	(D)	All of the above
MCQ 7	Turmeric is coated with ----- in India			
	(A)	Metanil yellow	(B)	Yellow clay
	(C)	Lead chromate	(D)	None of the above
MCQ 8	Air and oxygen brings about a number of destructive changes in food components such as			
	(A)	Colour	(B)	Flavour
	(C)	Vitamin A and C	(D)	All the above
MCQ 9	All the food deteriorative factors consider so far are -----			
	(A)	Time - dependent	(B)	Water content
	(C)	Fat content	(D)	None of the above
MCQ 10	Infected urine of rat contains ----- which can penetrate the skin or mucosa of man.			
	(A)	Spirochaetes	(B)	Argaemone Mexicana
	(C)	Leptospirosis	(D)	None of the above
MCQ 11	Number of causes are responsible for deterioration of food are			
	(A)	Microorganisms	(B)	Enzymes
	(C)	Insects	(D)	All of the above
MCQ 12	The freezing point of milk is			
	(A)	-0.55 ⁰ C	(B)	0 ⁰ C
	(C)	-0.65 ⁰ c	(D)	None of the above
MCQ 13	Cereal products are contaminated with ----- bacteria.			
	(A)	Shigellasonnei	(B)	Salmonella
	(C)	Bacillus cereus	(D)	E.coli
MCQ 14	-----is transfer of pathogens from contaminated food to ready-to-eat foods by direct contact			
	(A)	Biological hazard	(B)	Cross contamination
	(C)	Microbial spoilage	(D)	None of the above
MCQ 15	Indian chocolates are high in ----- that could cause cancer.			
	(A)	Tin	(B)	Nickel
	(C)	Zinc	(D)	Arsenic

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