

Rani Rashmoni Green University

M.Sc.3rd Semester Examination, 2025

Subject: NUTRITION AND PUBLIC HEALTH

Course Code: GNPHT-33 (Unit-1: FOOD MICROBIOLOGY AND FOOD BORNE DISEASES; Unit-2: FOOD TOXICANTS AND FOOD HYGIENE)

Time: 2hrs

FM=40

1. Answer any four out of six questions from the followings:

4×2 =8

- Define Probiotics with example.
- What is condensed milk?
- Mention the type of fermented foods.
- Write the full form of BIS and FAO.
- Mention the food source of aflatoxin and name the fungus responsible for its production.
- Explain the term "food adulteration" with examples.

2. Answer any four out of six questions from the following:

4x4=16

- Discuss the significance of gut bacteria.
- What is Lactose intolerance? Mention the role of probiotics for the prevention of lactose intolerance. 2+2
- Write a short note on AGMARK.
- Define neurotoxicity and explain the stages of lathyrism. 2+2
- Write a short note on botulism.
- Name two milk borne diseases. Mention the reaction that is performed to test the effectiveness of pasteurization. What is slaughter house? 1+2+1

3. Answer any two out of four questions from the following:

2x8=16

- Describe the process of cheese making.
- Describe the pathogenesis of Salmonellosis. Explain the mechanism of action of Staphylococcal food toxin. 5+3
- Write any two naturally occurring food toxicants. What do you mean by the Prevention of Food Adulteration (PFA) Act? Mention the major functions of the Food Safety and Standards Authority of India (FSSAI). List the food products for which BIS certification is mandatory. 2+2+2+2
- Mention the precautions to be taken while handling pesticides. Write the signs used for the identification of fresh fish. 4+4