

Faculty of Science

B. Sc (Applied Nutrition & Public Health) III-Year, CBCS –VI Semester

Regular Examinations -June/July, 2022

PAPER: Public Health Food Hygiene and Sanitation

Time: 3 Hours

Max Marks: 80

Section-A

- I. Answer any *eight* of the following questions (8x4=32 Marks)
1. Public Health
 2. Preventive Medicine
 3. Medical Entomology
 4. Typhoid
 5. Amoebiasis
 6. Aflatoxins
 7. Health Education
 8. AIDS control
 9. UNICEF
 10. Common Food Adulterants
 11. Essential Commodities Act
 12. ISO certification.

Section-B

- II. Answer the following questions (4x12=48 Marks)
13. (a) What is Epidemiological traid ? Explain the mode of disease transmission & disease cycle.
(OR)
(b) What are the different control methods of house-hold pests?
14. (a) Describe the food borne intoxications caused by microbial toxins & their prevention.
(OR)
(b) Explain the control methods of food borne illness.
15. (a) Explain the Primary Health System functioning in rural areas.
(OR)
(b) What is Immunization? Explain the different immunizing agents and hazards of Immunization.
16. (a) What is Food Adulteration? Explain its Causes and Remedies.
(OR)
(b) Explain the significance of consumer guidance society, rights and courts in prevention of Food adulteration and Standards.

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B. Sc (Applied Nutrition & Public Health) III-Year, CBCS–VI Semester
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PAPER: Advanced Nutrition (Optional)

Time: 3 Hours

Max Marks: 80

Section-A

I. Answer any *eight* of the following questions

(8x4=32 Marks)

1. Physical methods of food spoilage
2. Microbial agents of food contamination
3. Balanced diet
4. Sugars in preservation
5. Salting and preservation
6. Dehydration
7. Bulk packaging
8. Edible food wraps
9. Metal food packaging
10. Antioxidants
11. Dietary fiber
12. Functional foods

Section-B

II. Answer the following questions

(4x12=48 Marks)

13.(a) Write the concept of :

(i) Food

(ii) Nutritionally Adequate Diet

(iii) Food Technology

(OR)

(b) State and explain the role of food technology in lowering malnutrition in developing countries.

14.(a) Elaborate in detail on commercial methods of food preservation.

(OR)

(b) What are the various drying techniques used to preserve foods.

15.(a) What are the various laws related to food packaging implemented by food industries.

(OR)

(b) Write in detail about the functions, requirements and classification of packaging.

16.(a) Define (i) Phyto chemicals (ii) Fortified food and objectives of food fortification.

(OR)

(b) What are nutraceuticals? Classify them and write their importance.
