

**Nutrition [SEC]****[NEP-CBCS]****B.Sc. First Semester End Examination-2023****PAPER: NUT-SEC01T****Full Marks: 20****Time: 01 Hr.***The figures in the right hand margin indicate marks**Candidates are required to give their answers in their own words as far as practicable**Illustrate the answers wherever necessary***Group A****1. Answer any FIVE questions of the following:      5x2= 10**

- a) Define Duo-trio test.
- b) Write down the four stages for AGMARK label.
- c) What are the biological factors that cause food spoilage?
- d) How texture evaluate the food quality?
- e) Give the full form of the following HACCP, CCP, ISO, GMP.
- f) What is danger zone of Microbial activity?
- g) what do you mean by sensory evaluation of food quality?
- h) Define adulteration as per PFA Act, 1954.

**Group B**

2. Answer any TWO questions of the following:  $2 \times 5 = 10$
- a) What are the seven principles of HACCP? 5
  - b) Write the activities of BIS for benefits of industry and common consumers. Define hedonic rating scale. 3+2
  - c) Why food quality testing is important? Write a short note on ISI. 3+2
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