

FYUGP/6th Sem/26(NEP)

2026

Four Year Under Graduate Programme (FYUGP)

6th Semester Examination (Under NEP)

(Session 2023-24)

FOOD AND NUTRITION (Major)

Paper Code : FNTMJ MC-14

(Food Standard and Safety)

Full Marks : 30

Time : Two Hours

The figures in the margin indicate full marks.

Candidates are required to give their answers

in their own words as far as practicable.

1. Answer any four questions :

2×4=8

~~(a)~~ Define food security.

(b) Name any four cleaning agents used in kitchen.

~~(c)~~ Write any two practices to ensure hygienic food handling.

~~(d)~~ What do you mean by Codex Alimentarius?

(e) State any four permitted colouring agents used in food industry.

~~(f)~~ What is meant by 'Nutritional Labelling'?

P.T.O.

2. Answer any *three* questions :

4×3=12

(a) Discuss briefly the factors affecting food safety.

(b) Define food additives. Write any two food additives and their impacts on human health. 1+3

(c) What is cross-contamination? Why is clear food labeling critical for consumer health and awareness? 2+2

(d) Describe the household methods for detecting the following adulterants : 2+2

(i) Vanaspati in ghee.

(ii) Argemone oil in edible oil.

(e) Write down the importance of employee's health in maintaining food hygiene.

(f) Differentiate between chemical and biological hazards in food safety.

3. Answer any *one* question :

10×1=10

(a) Write down basic principles of HACCP. Discuss how modern agricultural or food preservation technologies contribute to improving national nutrition security. 6+4

(b) Write short notes on the following : 6+4

(i) FSSAI

(ii) MPO
