

## RDL 760 "Food Quality & Safety"

### Minor Test II

Date: 24-03-14  
Max. Marks-16  
Time- 1 hr

Note: Use English/Hindi as per your convenience

Q1 a) List 5 dimensions of Food Safety. Explain adulteration aspect by giving New Examples.

b) Write Two important points related to chlorpyrifos use and discuss the mechanism involved in health hazards?

c) Write your understanding of Nature's 'design power' in the context of Food OR Human Body (ref: 'spark of life'). (2+2+1)

Q2) a) Two important points of 'Food Therapy' which appealed you most. Explain the function of Se OR Fe.

OR

Define 'Junk food' and its negative impact (if any) on your health.

b) How SAP helps in deciding the 'swaroop' of technology for basic needs? Explain briefly. (2+1)

Q3) a) Discuss the importance of Agro food processing in Indian context.

b) Define any Two of the following terms:

- (i) Spoilage of Food Products
- (ii) Village Industries,
- (iii) Freeze Drying or Solar drying?

(4)

Q4) Examine following statements (true/false) and justify your answer giving important reasons and examples.

- (i) Natural trans fats and industrial trans fats are same.
- (ii) Natural sweetener can be prepared from tree flowers.
- (iii) Nutritional-Malnutrition concept is unidimensional.
- (iv) n of microwave cooking is very high.

(4)

.....All the best.....