

Hiralal Mazumdar Memorial College For Women

Department of Food and Nutrition

5th Semester General

FNTGDSE02T

FOOD SAFETY AND FOOD PROCESSING

CHAPTER 1: FOOD ADDITIVE AND FOOD SAFETY

1. Write short note on :

- a) Food colours
- b) Emulsifiers
- c) Antioxidants
- d) Food additives

2. Define food safety. What are the different factors affecting food safety?

CHAPTER 2: FOOD SPOILAGE

1. Mention in brief spoilage of:

- a) Cereals
- b) Pulses
- c) Vegetables and fruits
- d) Milk and milk products
- e) Fats and oils
- f) Fleshy foods

4. What do you mean by food borne infection and infestation?

CHAPTER 3: FOOD ADULTERATION

1. PFA definition of Food Adulteration.

2. When the food adulterated?

3. What do you mean by Intentional adulterants and Incidental adulterants?

4. Write down the different adulterant present in following food and write the simple method for detection and health effect of them.

Milk, Ghee butter, Edible oil, Dals, Chili powder, Coffee, Cinnamon, Black pepper, Honey, Bengal gram flour, Mustard seed, Tea leaves, Turmeric, Wheat flour, Cumin seeds, Asafoetida,

5. Name Food borne diseases caused by pathogenic organism-Bacteria, Fungal, Parasite

6. Write about the Toxic effect of following-

Arsenic, Barium, Cobalt, Copper, Mercury, Zinc, Cadmium, Lead, Pesticides, Antibiotics

CHAPTER 4: FOOD LAWS AND REGULATORY

QUESTIONS 5/10

WRITE SHORT NOTES ON PFA, ISI, FPO, MPO, BIS, FSSAI, CODEX ALIMENTARIS

CHAPTER 5: FOOD PRESERVATION

SHORT QUESTION

1. What do you mean by food preservation?
2. Write the Definition of Perishable Food, Semi Perishable Food, Non Perishable Food.
3. Write down the principle of food preservation?
4. Name two chemical preservatives?
5. Importance and uses of Sodium Chloride, Spices and condiments, Oil

LONG QUESTION: 10 MARKS

1. Methods of preservation.
2. Describe the following preservation processes-

Dehydration, Freezing, Canning, Refrigeration and cold storage, use of chemical preservative, Drying, Irradiation, Pasteurization

CHAPTER 6: FOOD ADJUNCTS AND PRESERVED PRODUCTS

1. MAKE A CHART MENTIONING THE ACTIVE COMPONENT, USES, NUTRITIONAL BENEFITS OF CHILLI, TURMERIC, GINGER, GARLIC. Marks 10
2. Write the uses and nutritional aspects of making jam, jelly, squashes also mention the name of preservatives. marks 10
3. ACCORDING TO FPO IN SQUASH WHAT WILL BE THE % of fruit juices and water?