

<b>Session: 2023-2024</b>	<b>Max. Marks: 30</b>
<b>Program Name: MFN</b>	
<b>Course Code: MFN 117</b>	<b>Course Name: Food Safety and Quality Control</b>

<b>SECTION- A</b>				<b>2*6=12 marks</b>
<b>Q. No.</b>	<b>UNIT 1 Short answer type question (approx. 200-300 words)</b>	<b>Marks</b>	<b>Mapped CO</b>	<b>Category</b>
<b>1.</b>	What role do consumers play in food safety?	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 2 Short answer type question (approx. 200-300 words)</b>			
<b>2.</b>	What are some key principles of microbiological testing in food quality control?	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 3 Short answer type question (approx. 200-300 words)</b>			
<b>3.</b>	How can food manufacturers prevent contamination by pathogenic bacteria like Salmonella and E. coli?	<b>2</b>	1, 2, 3	<b>Remembering &amp; understanding</b>
	<b>UNIT 4 Short answer type question (approx. 200-300 words)</b>			
<b>4.</b>	What are some examples of critical control points in food processing?	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 2 Short answer type question (approx. 200-300 words)</b>			
<b>5.</b>	Explain FEFO model.	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 6 Short answer type question (approx. 200-300 words)</b>			
<b>6.</b>	Provide examples of product recalls and their impact on consumer protection?	<b>2</b>	1, 2, 3	<b>Remembering &amp; understanding</b>
<b>SECTION- B</b>				<b>6*3=18 marks</b>
	<b>UNIT 1 Long answer type question (approx. 500-800 words)</b>	<b>Marks</b>	<b>Mapped CO</b>	<b>Category</b>
<b>7.</b>	How does proper hand hygiene contribute to food safety in food handling and preparation?	<b>6</b>	1, 2	<b>Analyzing &amp; understanding</b>
	<b>UNIT 2 Long answer type question (approx. 500-800 words)</b>			
<b>8.</b>	What methods can be employed to extend the shelf life of perishable foods?	<b>6</b>	1, 2	<b>Analyzing &amp; understanding</b>

	<b>UNIT 5 Long answer type question (approx. 500-800 words)</b>			
<b>9.</b>	What is the purpose of food safety audits, and who conducts them?	<b>6</b>	1, 2, 3	<b>Analyzing &amp; understanding</b>

<b>Session: 2023-2024</b>	<b>Max. Marks: 30</b>
<b>Program Name: MFN</b>	
<b>Course Code: MFN 118</b>	<b>Course Name: Institutional Food Administration</b>

<b>SECTION- A</b>				<b>2*6=12 marks</b>
<b>Q. No.</b>	<b>UNIT 4 Short answer type question (approx. 200-300 words)</b>	<b>Marks</b>	<b>Mapped CO</b>	<b>Category</b>
<b>1.</b>	Explain budgeting and control cost.	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 1 Short answer type question (approx. 200-300 words)</b>			
<b>2.</b>	Give examples of successful institutional catering programs?	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 9 Short answer type question (approx. 200-300 words)</b>			
<b>3.</b>	Describe meal tracking software.	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 7 Short answer type question (approx. 200-300 words)</b>			
<b>4.</b>	What is consumer feedback program?	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 4 Short answer type question (approx. 200-300 words)</b>			
<b>5.</b>	Describe some modes of food delivery.	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 5 Short answer type question (approx. 200-300 words)</b>			
<b>6.</b>	What we should keep in mind while selecting a place for restaurant?	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
<b>SECTION- B</b>				<b>6*3=18 marks</b>
	<b>UNIT 5 Long answer type question (approx. 500-800 words)</b>	<b>Marks</b>	<b>Mapped CO</b>	<b>Category</b>
<b>7.</b>	How do food service managers plan and oversee large-scale meal preparation and service in institutional settings like hospitals and schools?	<b>6</b>	1, 2, 3	<b>Analyzing &amp; understanding</b>
	<b>UNIT 4 Long answer type question (approx. 500-800 words)</b>			
<b>8.</b>	What are the key considerations in menu planning	<b>6</b>	1, 2, 3, 4	<b>Analyzing &amp;</b>

	for institutional food service?			<b>understanding</b>
	<b>UNIT 7 Long answer type question (approx. 500-800 words)</b>			
<b>9.</b>	Explain the role of dietitians and nutritionists in institutional food administration.	<b>6</b>	1, 2, 4	<b>Analyzing &amp; understanding</b>

<b>Session: 2023-2024</b>	<b>Max. Marks: 30</b>
<b>Program Name: MFN</b>	
<b>Course Code: MFN 119</b>	<b>Course Name: Nutrition in Emergencies and Disasters</b>

<b>SECTION- A</b>				<b>2*6=12 marks</b>
<b>Q. No.</b>	<b>UNIT 2 Short answer type question (approx. 200-300 words)</b>	<b>Marks</b>	<b>Mapped CO</b>	<b>Category</b>
<b>1.</b>	Name some major deficiency diseases in emergency.	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 5 Short answer type question (approx. 200-300 words)</b>			
<b>2.</b>	Explain food distribution strategy in disaster.	<b>2</b>	1, 2, 3	<b>Remembering &amp; understanding</b>
	<b>UNIT 5 Short answer type question (approx. 200-300 words)</b>			
<b>3.</b>	How does local foods help in emergency?	<b>2</b>	1, 2, 3	<b>Remembering &amp; understanding</b>
	<b>UNIT 5 Short answer type question (approx. 200-300 words)</b>			
<b>4.</b>	How does sanitization effect in disaster?	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
	<b>UNIT 4 Short answer type question (approx. 200-300 words)</b>			
<b>5.</b>	What is nutritional surveillance?	<b>2</b>	1, 2, 3	<b>Remembering &amp; understanding</b>
	<b>UNIT 3 Short answer type question (approx. 200-300 words)</b>			
<b>6.</b>	Describe importance of immunization during emergency.	<b>2</b>	1, 2	<b>Remembering &amp; understanding</b>
<b>SECTION- B</b>				<b>6*3=18 marks</b>
	<b>UNIT 2 Long answer type question (approx. 500-800 words)</b>	<b>Marks</b>	<b>Mapped CO</b>	<b>Category</b>
<b>7.</b>	Explain the factors contributing to malnutrition in emergency situations, including conflict zones, and how they differ from non-emergency contexts.	<b>6</b>	1, 2, 3	<b>Analyzing &amp; understanding</b>
	<b>UNIT 1 Long answer type question (approx. 500-800 words)</b>			
<b>8.</b>	How does climate change influence the distribution and prevalence of vector-borne diseases like malaria and dengue, and what	<b>6</b>	1, 2	<b>Analyzing &amp; understanding</b>

	challenges does this pose in disaster-prone regions?			
	<b>UNIT 5 Long answer type question (approx. 500-800 words)</b>			
<b>9.</b>	What are the key components of an emergency nutrition response plan, and how is it activated during crises or disasters?	<b>6</b>	1, 2, 3	<b>Analyzing &amp; understanding</b>

