

TM153455B

Reg. No:.....

Name:.....

M. Sc. DEGREE (C.S.S.) EXAMINATION, MARCH 2017
(Supplementary – 2015 Admission)
SEMESTER III - HOME SCIENCE (FOOD SCIENCE AND NUTRITION)
FN3C13TM - FOOD MICROBIOLOGY AND QUALITY CONTROL

Time: Three Hours

Maximum Marks: 75

PART A

I. Answer any five questions. Each question carries 3 marks.

1. What are the primary sources of microorganisms in food.
2. Give the classification of bacteria based on temperature.
3. What is ELISA?
4. Write about the microbial spoilage of fish.
5. What is botulism?
6. Give the principles of HACCP.
7. Explain about the different sources of food contamination.

(5x3=15)

PART B

II. Answer any six questions. Each question carries 5 marks.

8. Explain about the economic importance of Bacteria.
9. Give the nutritional classification of microorganisms
10. What are the contaminants from plastics? Explain.
11. Explain about the spoilage of canned foods.
12. Write a note on cholera.
13. Explain about risk assessment.
14. Explain the role of FSSAI in ensuring food quality.
15. Explain about pesticide residue in foods and its impact on health.
16. Explain about the naturally occurring toxicants in foods.

(5x6=30)

PART C

III. Answer two questions. Each question carries 15 marks.

17. Elaborate on the factors that affect the growth of microorganisms in food.
18. Explain in detail about the traditional methods used for the detection and isolation of microorganisms.
19. Discuss about the microbial spoilage of milk and milk products
20. Write in detail about two food borne infections.

(2x15=30)