

TD153175A

Reg. No:.....

Name:.....

POST GRADUATE DIPLOMA EXAMINATION, OCTOBER 2016
SEMESTER III – CORE COURSE (CLINICAL NUTRITION AND DIETETICS)
CN3C12TPGD - FOOD MICROBIOLOGY AND QUALITY CONTROL

Time: Three Hours

Maximum Marks: 75

PART A

I. Answer any five questions not exceeding one page. Each question carries 3 marks

1. What is bacteriophage?
2. Comment on rotting of vegetables
3. What you meant by cross contamination?
4. Write a note on botulism
5. Expand AGMARK and write its importance
6. What is danger zone?
7. What you meant by three bucket method?

(5x3=15)

PART B

II. Answer any six questions not exceeding two pages. Each question carries 5 marks

8. Explain the reproductive methods of mold
9. Write a note on gram staining
10. Which are the evidences of fish spoilage?
11. What are mycotoxins? Explain it on the public health point of view
12. Comment on Lathyrism
13. Which are the microbiological criteria of foods
14. Explain the preservation methods by temperature control with suitable examples
15. Discuss the importance of personal hygiene in food industry
16. Brief on food labeling and bar coding

(6x5=30)

PART C

III. Answer any two questions not exceeding four pages.
Each question carries 15 marks

17. Explain the sources of contamination and types of spoilages of milk
18. What is HACCP? Explain the steps to be followed in the HACCP process
19. Explain the different preservation techniques
20. Discuss the different packaging materials and add a note on packaging laws

(2x15=30)