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D.C. DIDLORGA (C. C. C. EVARGINATION NOVEMBER 2024
P.G DIPLOMA (C.S.S) EXAMINATION, NOVEMBER 2024
<b>2023 ADMISSIONS REGULAR AND</b> 2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY
SEMESTER III - CORE COURSE Clinical Nutrition And Dietetics
CN3C10TPGD20 - Food Microbiology and Quality Control

Time: 3 Hours

Maximum Weight: 30

Reg. No :.....

### Part A

# I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

- 1. Elaborate on spontaneous generation.
- 2. Discuss the difference between immunodiffusion and immunoelectrophoresis.
- 3. Discuss the medias used based on nutritional component.
- Discuss on souring in milk.
- 5. Write a note on food infection.
- 6. Discuss on food contamination.
- 7. Describe food standards.
- 8. Explain the different categories of pasteurization.
- 9. Explain the preventive measures to control microbial action during storage.
- 10. Discuss on gas packaging.

### Part B

# II. Answer any Six questions. Each question carries 2 weight



- 11. Discuss on the phases of yeast growth.
- 12. Explain Etest and agar dilution test.
- 13. Write a note on the factors causing growth of microorganisms in fish.
- 14. Discuss on salmonellosis.
- 15. Discuss scombroid poisoning.
- 16. Define the types, purposes and microbiological criteria for foods.
- 17. Discuss the role of natural antimicrobial compounds in food preservation.
- 18. What is the relevance of food safety measures in railways and airlines?

#### Part C

## III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

- 19. Explain morphology of fungi and its types.
- 20. Describe the effect of microorganisms on vegetables and fruits.
- 21. Define HACCP. Discuss the principles of HACCP with an example.
- 22. Describe different types of infectants used in food service establishments.