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# P.G. Diploma (C.S.S) EXAMINATION, NOVEMBER 2024 2023 ADMISSIONS REGULAR

# Clinical Nutrition And Dietetics - SEMESTER : 3- CORE COURSE CN3C10TPGD20 - Food Microbiology and Quality Control

Time : 3 Hours Maximum Weight : 30

#### Part A

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

(8x1=8)

- 1. Brief on general morphology of virus.
- 2. Define the term immunoelectrophoresis.
- 3. Explain pour plate method.
- 4. Describe the sources of spoilage in egg.
- 5. Write a note on citrinin.
- 6. Discuss on shellfish poisioning.
- 7. Enumerate any five functions of BIS.
- 8. Discuss the principles of food preservation.
- 9. Differentiate between food safety measures taken for equipment and utensils.
- 10. Explain the relevance of PFA in the packaging of food products.

#### Part B

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

(6x2=12)

- 11. Explain the role of microorganisms in food industry.
- 12. Explain Etest and agar dilution test.
- 13. Discuss on spoilage of cereal products.
- 14. Write a brief note on ergotism.
- 15. Discuss on toxicants found in plant foods.
- 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. Brief on immune electrophoresis.
- 20. Give the effect of microorganisms on cereal and cereal products in detail.
- 21. Discuss on naturally occurring toxicants in animal foods.
- 22. Describe different types of infectants used in food service establishments.

