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TM244519M

Reg. No : .....

Name : .....

MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2024  
2022 ADMISSIONS REGULAR  
SEMESTER IV - CORE COURSE Clinical Nutrition And Dietetics  
ND4C13TM20 - 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. Write a short note on bacteria.
2. Write a note on contamination of food from soil and water.
3. Define food spoilage.
4. Write a note on irradiation and chemical preservation techniques used to preserve the food.
5. Write a note on spoilage of cereals.
6. Briefly explain on bacteria culture techniques.
7. Enumerate the general characteristics of food infection.
8. Write a note on cleaned in placed systems.
9. Write a note on FDA.
10. Write a note on bioengineered probiotics.

**Part B**

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

**(6x2=12)**

11. How does inhibitory substances and biological structures affect the survival and growth of microorganism?
12. Write a note on enzymatic spoilage of food.
13. Elaborate on the use of low temperature in food preservation.
14. Describe the methods of isolation and detection of microorganism.
15. Discuss on Yersinia enterocolitica gastroenteritis.
16. Discuss on sanitizing process of equipment that come in contact with the food.
17. Explain the government regulatory practices and policies.
18. Explain the health benefits of probiotics .

**Part C**

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

**(2x5=10)**

19. Explain food contamination. Detail on the contamination of food from water, air and sewage.
20. Discuss the role of microorganism in spoilage of meat and fish.
21. Explain bacterial food borne intoxication under the following headings: i) Causative organism ii) Foods implicated in the outbreak iii) Symptoms iv) Preventive Measures
22. Discuss on microbiological quality standards of food.

