

TM254779K

Reg. No :

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2025
2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY
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 extrinsic factor-temperature.
2. Brief on chemical contamination of food.
3. Define microbiology.
4. Write a note on asepsis.
5. Write a note on spoilage of fruits and vegetables.
6. Briefly explain on bacteria culture techniques.
7. Discuss on food poisoning.
8. Write a note on GMP.
9. Discuss the significance of microbiological quality standards of food.
10. Write a note on bioengineered probiotics.

Part B

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

(6x2=12)

11. Write a short note on food additives.
12. Write a note on enzymatic spoilage of food.
13. Explain the different preservation techniques that can be used to prevent the spoilage of food.
14. Discuss the use of biosensors in food industry.
15. Explain *Clostridium perfringens* gastroenteritis.
16. Discuss the benefits of HACCP.
17. Discuss any five key parameters used to evaluate the microbiological quality of food.
18. Discuss the applications of microbes in food biotechnology.

Part C

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

(2x5=10)

19. Explain the classification and importance of microorganism in food industry.
20. Discuss on canning. Enumerate the steps involved in canning process.
21. Explain the GMPs in the food industry.
22. Explain the various food enforcement and control agencies.