

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2025
2020, 2021 ADMISSIONS SUPPLEMENTARY
SEMESTER VI - CORE COURSE NUTRITION & DIETETICS
ND6B14B20 - Food Microbiology

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks**(10x2=20)**

1. Describe food intoxication.
2. Discuss on Giardiasis.
3. Explain the effect of other microorganisms in the growth of microorganisms.
4. Describe food spoilage due to chemical reactions.
5. Describe the effect of food contamination on the number and type of microorganisms .
6. Discuss the methods to control enteropathogenic infection.
7. Describe food utensils as a source of food contamination.
8. Describe scombroid poisoning.
9. Enumerate the ways by which heavy metals enter the food chain.
10. Explain the spoilage of poultry and poultry products.
11. Discuss on colorless rot of eggs.
12. Explain cross contamination.

Part B

II. Answer any Six questions. Each question carries 5 marks**(6x5=30)**

13. Enumerate on the reproduction of fungi.
14. Enumerate the classification of bacteria.
15. Explain how antimicrobial factors affect the growth of microorganisms.
16. Enumerate on water activity.
17. Explain food spoilage by enzymes and microorganisms.
18. Discuss the role of animals in the contamination of foods.
19. Explain lead and cadmium poisoning.
20. Enumerate on spoilage of pasteurized milk.
21. Explain on food contamination.

Part C

III. Answer any Two questions. Each question carries 15 marks**(2x15=30)**

22. Explain the causes of food spoilage.
23. Explain salmonellosis and listeriosis under the following heads: a) Causative agent b) Sources c) Symptoms d) Preventive measures.
24. Explain the natural occurring toxicants in animal origin.
25. Enumerate on spoilage of meat and different factors that affects the spoilage of meat.