

M.Sc. Home Science (Food Science and Nutrition)

Semester-II Examination

FOOD MICROBIOLOGY

Subject Code : 122FM50

Time—Two Hours]

[Maximum Marks—45

N.B. :— ALL questions are compulsory and carry equal marks.

1. Do as directed

1.1. Match the following

A	B	
1.1.1. Bacteria	(a) Causes diseases	1
1.1.2. Pathogens	(b) Bakery & brewery	1
1.1.3. Yeast	(c) Curd making	1
1.1.4. Nutrients	(d) Anaerobes	1
	(e) For growth	
1.2. Give four beneficial effects of micro organisms in foods.		2
1.3. Give four detrimental effects of micro-organisms in foods.		2
1.4. Define food micro-organisms.		1

2. Attempt any **ONE**
 - 2.1. Discuss role of microbes in food spoilage. 9
 - 2.2. What is spoilage of food ? Write changes in food caused by the microbes. 9
3. Answer the following in 3-4 lines.
 - 3.1. Contact transmission 2
 - 3.2. Vector transmission 2
 - 3.3. Vehicle transmission 2
 - 3.4. Air borne transmission 2
 - 3.5. Cross contamination 1
4. Answer any **ONE**
 - 4.1. Write in detail about bacterial food borne illnesses. 9
 - 4.2. Explain various ways to control food borne illness. 9
5. Answer briefly :
 - 5.1. HACCP 2
 - 5.2. Good hygiene practices 2
 - 5.3. Safe foods 2
 - 5.4. Good Manufacturing Practices 2
 - 5.5. Total Quality Management 1