

Roll No.

Total No. of Pages : 02

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Bachelor of Science (Honours) (Nutrition and Dietetics) (Sem.-1)

FOOD MICROBIOLOGY & FOOD SAFETY

Subject Code : BSND-113-18

M.Code : 77210

Date of Examination : 17-01-23

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

1. Write briefly :
 - a) What do you understand by pasteurization?
 - b) Give examples of two food borne viruses.
 - c) Define generation time
 - d) Define food intoxication.
 - e) Enlist **any four** traditional fermented foods.
 - f) What are the most common food hazards?
 - g) What do you understand by D-value?
 - h) What is the significance of food safety?
 - i) What do you understand by contamination?
 - j) What are the different ISO standards?

SECTION-B

2. Discuss in detail about the major milestones in the history of food microbiology and their significance.
3. Discuss in detail about the different intrinsic factors, which affect the microbial growth.
4. Discuss the various micro organisms associated with milk and milk products.
5. Explain different steps of HACCP and its significance in food industry.
6. Discuss the role of different chemical agents in microbial control.

SECTION-C

7. Define microbial growth. Discuss in detail about the various phases of microbial growth curve along with suitable sketch.
8. What do you understand by food poisoning? Explain different types of food poisoning in food systems.
9. **Write short note on the following :**
 - a) TQM
 - b) Hurdle Technology.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.