

**MASTER OF SCIENCE- (DIETETICS & FOOD
SERVICE MANAGEMENT)**

**Term-End Examination
June, 2014**

MFN-003 : FOOD MICROBIOLOGY AND SAFETY

Time : 2½ hours

Maximum Marks : 75

*Note : Question 1 is compulsory. Answer any **four** questions
in all.*

1. a) Define the following: 15

(1½ marks each)

- i) Critical Control Point
- ii) Food Additive
- iii) Mycotoxins
- iv) Water activity
- v) Adulterant
- vi) Food infection

vii) Risk Management

viii) Nutritional Labeling

ix) Vacuum packaging

x) Probiotic food.

2. Describe the significance of following in relation to Food safety. **20**
- i) Codex Alimentarius
 - ii) Compulsory food regulations in India.
 - iii) ISO
 - iv) JECFA
3. (a) Explain briefly the factors which influence the growth of bacteria in foods. **10**
- b) Explain briefly the types of packaging material currently used in food industry. **10**

4. Justify the following statements giving suitable examples. **4x5**
- a) Natural toxicants are present in plant foods.
 - b) Fermentation helps in extending the shelf life of a food.
 - c) HACCP is a process which ensures food safety.
 - d) PFA Act makes provision for the prevention of food adulteration.
5. a) Elaborate on the functional role of food additives in the food Industry? **10**
- b) Briefly explain the different toxicants which have been identified in plant foods for human consumption. **10**
6. Define food borne diseases Enumerate the various food born infections, food intoxications, food borne toxic infections affecting food safety. **20**

7. Write short notes on *any four* of the following:

4x5=20

- a) Risk Analysis
- b) GM Foods
- c) MAP
- d) WHO
- e) Health status of food handlers

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