

00213

**MASTER OF SCIENCE (DIETETICS AND
FOOD SERVICE MANAGEMENT)**

Term-End Examination

June, 2017

MFN-003 : FOOD MICROBIOLOGY AND SAFETY

Time : 2½ hours

Maximum Marks : 75

- Note : (i) Question No. 1 is compulsory.
(ii) Attempt five questions in all.
(iii) All questions carry equal marks.*

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1. Give one example for each of the following : 1x15=15
- (a) Aerobic spore former
 - (b) Edible Fungi
 - (c) Shellfish toxin
 - (d) Food color
 - (e) Food borne virus
 - (f) Neurotoxin producer
 - (g) Plant toxicant
 - (h) Bacteriocin producer
 - (i) Biogenic amine
 - (j) Baker's Yeast
 - (k) Natural antioxidant
 - (l) Coliform
 - (m) Gram positive cocci
 - (n) Mycotoxin
 - (o) Heavy metal in food

2. State the significance of the following : 5x3=15
(a) Spores
(b) VRD's
(c) Antioxidants
3. Define the following terms : 3x5=15
(a) Hazards
(b) Contaminants
(c) Intoxication
(d) Risk Analysis
(e) O R Potential
4. (a) What is Food Safety ? 5
(b) Explain the various types of threat to Food Safety ? 10
5. (a) What is the role of Food Safety Management Systems in Food Industry ? 8
(b) Explain the role of critical control points in the implementation of HACCP. 7
6. Draw a bacterial growth curve and explain any four factors affecting the bacterial growth. 15
7. Write short notes on **any three** of the following :
(a) Risk Analysis 5x3=15
(b) Food Intoxication
(c) GHP's
(d) Flat Sour Spoilage
(e) FAO
(f) Cleaning agents in Food Industry
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