

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

**Term-End Examination**

**June, 2018**

**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.*

1. Give one example each of the following : 15x1=15
- Probiotic organism
  - Coliform
  - Flexible Polymer
  - Gram positive bacteria
  - Plant toxicant
  - Chemical hazard in food
  - Brewer's yeast
  - Heavy metal found in food
  - Thermophilic bacteria
  - Food adulterant in turmeric
  - Semi-perishable foods
  - Autolytic enzyme
  - Low acid food
  - Fermented dairy product
  - Food borne virus

2. State the significance of the following with respect to food safety : 3x5=15
- (a) Antioxidants
  - (b) Temperature control
  - (c) Sanitation
3. Define the following terms and their significance in food safety : 5x3=15
- (a) Food Infection
  - (b) ADI
  - (c) OR-Potential
  - (d) Probiotics
  - (e) Additives
4. (a) "Different types of hazards are associated with food." Justify the statement giving appropriate examples. 10
- (b) What do you understand by the term Food Safety ? Explain giving examples. 5
5. (a) List various factors which contribute to street foods posing significant health problems. 5
- (b) How can we ensure safety and quality of raw materials used in preparation of street foods ? 10
6. (a) What is HACCP ? Explain the need of HACCP in the food industry. 7
- (b) What is the role of Food Safety Management Systems in Food Industry ? 8
7. Write short note on (any three) of the following :
- (a) Cleaning agents in food industry 3x5=15
  - (b) Waste disposal
  - (c) Personal hygiene
  - (d) Requirements of a package
  - (e) Risk Assessment
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