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MFN-003

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

M.Sc. (DFSM)

Term-End Examination, 2019

MFN-003 : FOOD MICROBIOLOGY AND SAFETY

Time : 2½ Hours]

[Maximum Marks : 75

Note : Question 1 is compulsory. Attempt five questions in all. All questions carry equal marks.

1. Define any six of the following : [2½x6=15]

(i) Water activity

(ii) Coliforms

(iii) Spore

(iv) Food safety

(v) Mycotoxin

(vi) Probiotics

(vii) Starter culture

2. (a) Give **one** example for each of the following : [10]

(i) Aerobic spore former

(ii) Gram negative rod

(iii) Baker's Yeast

(iv) Edible Fungus

(v) Cocci in Chains

(vi) Aflatoxin Producer

(vii) Neurotoxin Producer

(viii) Starter in curd

(ix) Food borne virus

(x) Bacteria causing bacillary dysentery

(b) Justify that Food Microbiology is an applied branch of Microbiology. [5]

3. Differentiate between the following set of terms with examples : [5x3=15]

(i) Food infection and Food intoxication

- (ii) Nutrition labeling Vs. Nutrition claims
 - (iii) Cleaning agent Vs. Disinfectants
4. What are the various toxicants in animal foods ? Explain giving examples. [15]
5. Write short notes **any three** of the following : [5x3=15]
- (a) Risk analysis
 - (b) Spoilage of cereals and cereal products
 - (c) HACCP
 - (d) Preservatives used in the food industry
 - (e) Food safety measures for street foods
6. Present a brief review on the Environmental contaminants affecting human beings. [15]
7. (a) List the functions of packaging in the food industry. [7]
- (b) Discuss the toxicity hazard linked with the interactions between packaging material and food. [8]