

Roll No. 

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Total No. of Pages : 02

Total No. of Questions : 09

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

**FOOD MICROBIOLOGY & FOOD SAFETY**

Subject Code : BSND-113-18

M.Code : 77210

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) Define pasteurization.
- b) Which scientist gave the concept of canning?
- c) Define the log phase.
- d) What is shape of coccus bacteria?
- e) Which acid is present in vinegar?
- f) What is neurotoxin?
- g) What are indicators of food safety?
- h) What do you understand by cold sterilization?
- i) Enlist the thermal methods for preservation of food products.
- j) What do you understand by personal hygiene?

### SECTION-B

- Q2 Discuss briefly about the major milestones in the history of food microbiology.
- Q3 What do you understand by food spoilage? Enlist the different sources of food borne pathogens.
- Q4 Describe the fermentative production of sauerkraut.
- Q5 Discuss the principle of hurdle technology along with its applications.
- Q6 Describe the role of different physical agents in prevention of food spoilage.

### SECTION-C

- Q7 Define Microbial Growth. Discuss in detail about the different extrinsic factors, which affect the microbial growth.
- Q8 Enlist different Indian fermented foods. Discuss the raw materials, microflora involved and process for the production of yoghurt along with flow diagram.
- Q9 What do you understand by salmonellosis? Which organism is responsible for it? Write detailed note on different foods involved, symptoms and preventive measures of salmonellosis.

**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.**