



[AHS 0321]

MARCH 2021

Sub. Code: 3012

(AUGUST 2020 EXAM SESSION)

B.Sc. CLINICAL NUTRITION

SECOND YEAR (Regulation 2018-2019)

PAPER II – FOOD MICROBIOLOGY

Q.P. Code : 803012

Time: Three hours

Answer ALL Questions

Maximum: 100 Marks

I. Elaborate on:

(3 x 10 = 30)

1. The chemical changes occurring in fish.
2. Benefits of microorganisms in industry.
3. Principles of food preservation.

II. Write notes on:

(8 x 5 = 40)

1. Factors affecting food safety.
2. Microorganisms that causes spoilage of fruits.
3. Classification of foodborne diseases.
4. Precautionary measures to prevent Bacillus Cereus poisoning.
5. Classification of foods by ease or quickness spoilage.
6. Any three types of physical methods of preservation.
7. Causes of spoilage of canned milk and milk products.
8. Symptoms, foods involved and preventive measures of Hepatitis A.

III. Short answers on:

(10 x 3 = 30)

1. Food safety.
2. Probiotics.
3. Plasmolysis.
4. Drying.
5. Rancidity.
6. Thermal death time.
7. Common microbes used in food preservation.
8. Goitrogens.
9. Water borne diseases.
10. Pickling.

