

Total Pages : 2

B.Sc./4th Sem (H)/NUTR/23(CBCS)

2023

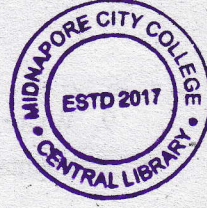
4th Semester Examination

NUTRITION (Honours)

Paper : C 9-T

[Food Microbiology]

[CBCS]



Full Marks : 40

Time : Two Hours

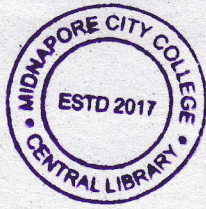
*The figures in the margin indicate full marks.
Candidates are required to give their answers
in their own words as far as practicable.*

Group - A

Answer any *five* questions from the following : $2 \times 5 = 10$

1. What is mycelium?
2. Define differential medium.
3. State the role of protozoa in food microbiology.
4. Define disinfection.
5. Name any two bacteria responsible for the spoilage of canned food.
6. How does aflatoxin cause disease in animal?
7. What are 'Good Manufacturing Practices (GMP)' in food safety?

P.T.O.



(2)

8. Define pure culture. How pH of a medium influence microbial growth? 1+1

Group - B

Answer any *four* questions. 5×4=20

9. Write the principle of HACCP. State its role in maintaining food safety in industry. 2+3
10. Write the ultrastructure of bacterial flagella with diagram. Mention any two role of algae in food microbiology. 3+2
11. Discuss the pathophysiology of *Shigella* sp. 5
12. Define generation time. Prove that bacterial mean growth rate constant is reciprocal to bacterial mean doubling time. 1+4
13. State different factors responsible for food spoilage. 5
14. Discuss the physical and chemical methods used in the destruction of microorganisms in foods. 3+2

Group - C

Answer any *one* question. 10×1=10

15. Name the toxins produced by *Vibrio cholerae*. Discuss the pathophysiology, mode of transmission of *Clostridium botulinum* infection. 2+4+4
16. What do you mean by 'probiotics'? Discuss in detail the different types of fermented foods and their dietary significance. 2+5+3
-