THE TAMIL NADU DR. M.G.R. MEDICAL UNIVERSITY

[AHS 0423]

APRIL 2023

Sub. Code: 3012

B.Sc. CLINICAL NUTRITION SECOND YEAR (Regulation 2018-2019 onwards) PAPER II – FOOD MICROBIOLOGY Q.P. Code: 803012

Time: Three hours	Answer ALL Questions	Maximum: 100 Marks

I. Elaborate on:

- 1. Factors affecting the Growth of Microorganisms in food.
- 2. Chemicals used to Control and Destroy Microorganisms in Food.
- 3. Diseases caused by Mycotoxins.

II. Write notes on:

- 1. Causes of Cholera and Preventive measures.
- 2. Classification of Moulds based on the manner and type in which spores are formed?
- 3. Preservation of Food using Low Temperature.
- 4. Fermented Dairy Products.
- 5. Spoilage of Fruits and Vegetables caused by Fungi.
- 6. Preventive measures to inhibit the multiplication of Staphylococcus.
- 7. Chemical changes in Nutrients due to Spoilage.
- 8. Botulism.

III. Short answers on:

- 1. Freezing.
- 2. Perishable and Non-perishable foods.
- 3. Food contamination.
- 4. Facultative anaerobes.
- 5. Sterilisation.
- 6. Aflatoxicosis.
- 7. Parasites.
- 8. List down few Bacteria present in Water and Soil.
- 9. Role of Salt or Sugar in Food Preservation.
- 10. Pasteurization.

 $(10 \ge 3 = 30)$

 $(8 \times 5 = 40)$

 $(3 \times 10 = 30)$