

2022

M.Sc.

4th Semester Examination

CLINICAL NUTRITION & DIETETICS

PAPER—401

FOOD MICROBIOLOGY AND

FOOD PRESERVATION

Full Marks : 50

Time : 2 Hours

*The figures in the right-hand margin indicate full marks.*

*Candidates are required to give their answers in their own words as far as practicable.*

*Illustrate the answers wherever necessary.*

**Group-A**

Answer any four questions.

4×2

1. Why are mycotoxins considered as secondary metabolites ?

(Turn Over)

2. Why is often a diabetic person suggested to take low mold diet?
3. What is the importance of bacterial endospore in food processing industry?
4. What are the major food sources of Clostridial diseases?
5. What is flash pasteurization?
6. What is Shigellosis?

### **Group-B**

Answer any *four* questions.

4×4

7. What are the strategies taken to combat the bacteriophage infection in dairy industry?
8. Canning is termed as '12D processing' — Explain.
9. Define the properties of virus.

10. Compare the characteristics of Norovirus and Hepatitis A virus.
11. Write short note on Biopreservation.
12. What is cross contamination? What do you mean by quality food? 2+2

### Group-C

Answer any *two* questions. 2×8

13. 'Pasteurization is not the method of sterilization, but it is widely used in food industry' — Explain the statement. Why is sodium nitrite used as meat preservatives? 5+3
14. Food-borne infections are transmitted by person-to-person, but this is not true for food-borne intoxication. Elaborately describe with suitable examples.
15. What are the selection criteria and requirements for probiotic strains?

16. Enumerate your concept about quality control of food in food industry.

*[ Internal Assessment - 10 Marks ]*

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