M. Sc. 4th Semester Examination, 2024 CLINICAL NUTRITION & DIETETICS

(Food microbiology & Food Preservation)

PAPER - CND-401

Full Marks: 50

Time: 2 hours

Answer all questions

The figures in the right hand margin indicate marks

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

GROUP-A

Answer any four questions:

 2×4

1. How does rotavirus genome differ from Hepatitis A virus genome?

- 2. What is meant by dimorphic fungi?
- 3. Discuss the economic importance of fungi.
- 4. What is meant by GRAS labelled food?
- 5. How do viruses differ from bacteria?
- **6.** What are the benefits of natural preservatives?

GROUP-B

Answer any **four** questions: 4×4

- 7. Discuss about the mode of action of prebiotics.
- **8.** Why are *Fusarium* spp. known as foodborne fungi?
- 9. Discuss the characteristics of two major food-borne viruses.
- 10. Write a brief note on psychrotrophic spoilage.

11. State about the complex symmetry viruses. What is meant by ether sensitivity of viruses? 2+2

12. Distinguish between pasteurization and sterilization. What is the mechanism of moist heat sterilization? How are cereal food grains sterilized?
2+1+1

GROUP-C

Answer any two questions:

 8×2

- 13. What are the selection criteria and requirements for probiotic strains? List the important probiotic organisms.

 6+2
- 14. Why does dairy industry suffer frequent contamination with bacteriophages? What are the strategies taken to combat the bacteriophage infection in dairy industry? How is norovirus transmitted?

 2+4+2

- 15. What are reasons behind the resistivity of the bacterial endospores to environmental stress?What is the importance of bacterial endospore in food processing industry?3+5
- 16. Discuss about the health hazardous effects of different mycotoxins produced by foodborne pathogenic fungi. Mention some foods (fruits and vegetables) that contain probiotics.

6 + 2

[Internal Assessment - 10 Marks]