

QP CODE: 24900110



Reg No:.....

Name:.....

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
FIRST SEMESTER MGU-UGP (HONOURS) REGULAR
EXAMINATION NOVEMBER 2024

First Semester

Multi-Disciplinary Course - MG1MDCFTQ100 - FOOD SPOILAGE

(2024 ADMISSION ONWARDS)

Duration: 2 Hours

Maximum Marks: 35

**Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Interest (I),
Appreciation (Ap), and Skill (S)**

*Students should attempt atleast one question from each course outcome to enhance their overall
outcome attainability.*

[Learning Domain][CO No(s)]

Part A

Short Answer Type Questions

Answer any 5 questions

Each questions carries 1 mark

- | | | | |
|---|--|-----|-----|
| 1 | Define water activity | [U] | [1] |
| 2 | How do yeasts cause spoilage in food products? | [U] | [2] |
| 3 | What are the main types of spoilage? | [U] | [3] |
| 4 | Give examples of pests, insects, and rodents contributing to spoilage. | [U] | [4] |
| 5 | What are the visible signs of 'thamnidium taint'? | [U] | [5] |
| 6 | Why is light exposure a concern for food storage? | [U] | [1] |
| 7 | Define O-R Potential of food | [U] | [3] |

(5 × 1 = 5)

Part B

Short Essay Type Questions

Answer any 4 questions

Each question carries 5 marks

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|----|--|------|-----|
| 8 | Discuss the role of pH in food spoilage. How does it affect microbial growth, enzymatic activity, and overall food safety? | [U] | [1] |
| 9 | What are mycotoxins, and how are they related to mold spoilage? | [U] | [2] |
| 10 | List the sources of contamination of meat. | [U] | [3] |
| 11 | How does enzymatic spoilage differ from microbial spoilage? | [An] | [4] |
| 12 | Discuss about shellfish spoilage. | [E] | [5] |
| 13 | What is water activity (aw), and how is it measured? | [U] | [2] |
| 14 | Describe microbial spoilage and its primary causes. | [An] | [4] |

(4 × 5 = 20)

Part C

Long Essay Type Questions

Answer any 1 question

Each question carries 10 marks

- | | | | |
|----|---|------|-----|
| 15 | Discuss about the role of nutrients, water activity and inhibitory substances in microbial growth | [An] | [1] |
| 16 | Describe what extrinsic factors are in the context of food spoilage. Discuss how these factors differ from intrinsic factors. | [An] | [2] |
| 17 | Describe the spoilage in meat and meat products | [E] | [3] |

(1 × 10 = 10)

END OF THE QUESTION PAPER
