QP CODE: 25024372

25024372

Reg No : .....

Name : .....

M.Sc DEGREE (CSS) EXAMINATION, APRIL 2025

Fourth Semester

M Sc FOOD AND INDUSTRIAL MICROBIOLOGY

CORE - MG020401 - FOOD QUALITY AND FOOD BORNE DISEASES

2019 ADMISSION ONWARDS

AABAF583

Time: 3 Hours Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Comment on Infant Botulism.
2. Explain Kanagawa phenomenon.
3. Explain emerging and reemerging food borne diseases, citing examples for each.
4. Write note on the role of intrinsic and extrinsic attributes of food products in sensory evaluation.
5. Differentiate between trained and semi trained taste panel.
6. What is the importance of ISO 22000: 2005 standard?
7. How can you detect the presence of adulterant in honey?
8. How can you group areas in a processing plant according to cleaning frequency?
9. Explain ISO/CASCO.
10. Explain D value.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Discuss the laboratory diagnosis of Giardia lamblia.
12. Briefly explain the clinical features of Hepatitis C and mention the chances of recovery.
13. What is Ranking tests? Explain any 2 ranking tests.
14. Describe the protein quality assay procedure.
15. What are Food Standards? Explain.

16. Write short note on Codex Alimentarius.

17. Comment on the historical perspective of GLP.

18. Explain sterilization by thermal heat method.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. "Shigella and Shigellosis". Discuss.

20. What are sea food toxicants? Explain Ciguatera poisoning and Scombroid fish poisoning.

21. Pen down the methods used for the microbiological examination of foods.

22. What is AGMARK? Explain in detail.

(2×5=10 weightage)