



QP CODE: 26019105



Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, MARCH 2026

Fourth Semester

M Sc FOOD AND INDUSTRIAL MICROBIOLOGY

Core Courses - MG020401 - FOOD QUALITY AND FOOD BORNE DISEASES

2019 Admission Onwards

E271DD25

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Explain Widal reaction.
 2. Examine the chemistry of Aflatoxin.
 3. Write a note on Trophozoites.
 4. What is Threshold test? What are the types?
 5. What is the difference between intentional and incidental adulterants in food? Explain with examples.
 6. When can a food be considered safe? Mention the general principles of food safety?
 7. Should water be listed as an ingredient on the food label? Discuss.
 8. How can you evaluate the effectiveness of sanitation?
 9. Write the objectives of WHO. Who is the current Director General of WHO?
 10. Throw light on the challenges faced by food control authorities.
- (8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Who is most likely to get Shigella infection? How to reduce the chance of getting infection?
12. What is Histamine poisoning? Comment on its pathogenesis.





13. Pen down the advantages and disadvantages of sensory evaluation. Write about the different types of sensory panels.
14. Explain the sensory characteristics of food.
15. FDA Vs USDA? What is the difference?
16. Comment on the latest edition of ISO 22000.
17. What are the steps involved in attaining sanitary environment in a production plant?
18. What is 12 D Concept?

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Write an essay on any 2 bacterial food poisoning.
20. Comment on the rapid methods employed in food industry for the identification of pathogens.
21. Comment on the potential risks and mitigation measures on metal contaminants in food.
22. How can you acquire BIS certificate? What are the activities of BIS?

(2×5=10 weightage)

