

U.G. 5th Semester Examination - 2020

FOOD & NUTRITION

[HONOURS]

Course Code : F&N-H-CC-T-11

Full Marks : 40

Time : 2½ Hours

*The figures in the right-hand margin indicate marks.**Candidates are required to give their answers in their own words as far as practicable.*

1. Answer any **five** questions: 2×5=10
 - a) Name any two microorganisms which are responsible for contamination of food.
 - b) Name any two extrinsic factors which affect microbial growth.
 - c) Name any two chemical methods used in sterilization process.
 - d) What is Sub culture?
 - e) What is Aflatoxin?
 - f) Name any two food preservatives.
 - g) What is Salmonellosis?
 - h) What is Disinfection?
2. Answer any **two** questions : 5×2=10
 - a) Discuss any two chemical methods used in sterilization process.

- b) Discuss the pure culture method of microbial growth.
- c) Name any two media used in microbial culture. State their uses. 2+3
- d) Name the agar medium used for culturing of *Salmonella* Sp. Discuss the mode of transmission of Staphylococcal bacteria in food. 1+4

3. Answer any **two** questions : 10×2=20
 - a) Discuss the role of any two microorganisms involved in fermentation process. Differentiate between sterilization and disinfection process. What is food contamination? (3+3)+2+2
 - b) Discuss the extrinsic factors affecting bacterial growth. What is Slant and Stab culture? What is Listeriosis? 4+4+2
 - c) Discuss the symptoms and methods of prevention of food poisoning occur due to *Clostridium botulinum* bacteria. 5+5
 - d) What is Shigellosis? Name the bacteria causing Shigellosis. What is aflatoxicosis? Discuss the concept of aflatoxin intoxication. 3+1+2+4

[Turn Over]