

U.G. 5th Semester Examination - 2021**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) What is Shigellosis?
 - b) Name the bacteria causing Salmonellosis.
 - c) What is Freeze drying?
 - d) What is Slant culture?
 - e) Name two primary sources of food contamination.
 - f) What is Log phase in bacterial growth curve?
 - g) Name any two food preservatives.
 - h) What is pasteurization?
2. Answer any **two** questions: 5×2=10
 - a) Discuss the different sub culture methods of bacterial growth.

- b) State the use of bismuth sulphide agar medium.
Discuss the principle of disinfection process. 2+3
 - c) Discuss the intrinsic factors affecting bacterial growth.
 - d) Discuss the concept of aflatoxin intoxication.
3. Answer any **two** questions: 10×2=20
 - a) Differentiate between sterilization and disinfection. Discuss the uses of freeze drying and freezing method. What is fermentation? 3+3+3+1
 - b) Discuss the symptoms of Staphylococcal food poisoning. Discuss the methods of prevention of food from Staphylococcal poisoning. 5+5
 - c) Discuss the methods of pure culture. Discuss the factors required for maintenance of sub culture from a pure culture. State any two uses of EMB agar. 5+3+2
 - d) Discuss the concept of aflatoxin intoxication. Differentiate between pour plate and Streak plate. Differentiate between salmonellosis and shigelosis. 4+3+3
