

Instruction: Illustrate gives answers with neat and labeled diagrams.

PART:A Give any FIVE Multiple choice Answer of following question. (5)

1. Food preservation involves.....
(A) Increasing shelf life of food (B) Ensuring safety for human consumption
(C) Both A and B (D) None of them.
2. Clostridium perfringes poisoning is associated with.
(A) Meat products (B) Canned foods (C) Vegetables (D) Fish products.
3. Salmonellosis involves
(A) An enterotoxin and exotoxin (B) An enterotoxin and Cytotoxin
(C) An exotoxin and cytotoxin (D) A cytotoxin only..
4. Mycotoxins are produced by
(A) Algae (B) Virus (C) Fungi (D) Bacteria
5. Which of the following is used in Ripening of cheese?
(A) Trypsin (B) Casein (C) Rennin (D) Lipase.
6. Which of the following is used in Radiation treatment?
(A) Alpha rays. (B) Uv rays (C) Gamma rays (D) Beta rays.

PART:B Give any FIVE Short Answer of following question. (5)

1. Give application of Resazurin test?
2. Define: Botulism
3. Define: Spoilage
4. Give two example of non ionizing Radiation.
5. Causative agent of Q fever and Listeriosis.
6. Define: Probiotics.

PART:C Give any Three answer from following question. (6)

1. Discuss – Total viable count.
2. Importance of Intrinsic factor in food spoilage.
3. Explain Pasteurization.
4. Molds as a poisoning agent.

PART:D Give any Four answer from following question. (12)

1. Methods for the preservation of foods.
2. Discuss about prebiotic, probiotic and symbiotic.
3. Microbial spoilage of Fresh foods.
4. Describe composition of Milk.
5. Discuss use of Low temperature for food preservation.

PART:E Give any Two answer from following question. (12)

1. Microbial spoilage of Milk and Milk products.
2. Role of S.aurens, S.typhi and C.bitulinum in food poisoning.
3. Justify importance of food hygiene.