

School of Biomedical Science**Bachelor of Science in Clinical Nutrition and Dietetics
Semester End Examination - Jul 2024****Duration : 180 Minutes
Max Marks : 100****Sem II - Q1UC204C - Food Microbiology**General Instructions*Answer to the specific question asked**Draw neat, labelled diagrams wherever necessary**Approved data hand books are allowed subject to verification by the Invigilator*

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| 1) | Define Under-exhausting | K1(2) |
| 2) | Explain Pasteurization. | K2(4) |
| 3) | Explain Morphological Characteristics of Yeast. | K2(6) |
| 4) | Illustrate chemical changes occurring in fish. | K3(9) |
| 5) | Illustrate Preservation of sucrose. | K3(9) |
| 6) | Examine chemical method of food preservation | K5(10) |
| 7) | Analyze Freeze drying? | K4(12) |
| 8) | Examine Distinguish between Food infection and Intoxication? With example. | K5(15) |
| 9) | Examine Salmonella enteritidis: Incriminated food, Pathogenesis, Incubation period and Clinical features. | K5(15) |
| 10) | Elaborate five ways the spoilage can be prevented. | K6(18) |