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Seat No. _____

First Year B. Sc. Examination

April / May – 2003

Food Science And Quality Control Paper - II

Time : **3 Hours**]

[Total Marks : **70**

Instructions : (1) This question paper carries **Five** questions.
(2) **All** questions are compulsory. Internal choice is given.

- 1** Attempt Any **Two** : **14**
(a) Explain beneficial affects of Microorganisms.
(b) Give general characteristics of Fungi and Protozoa.
(c) Note on : Applied Microbiology.
- 2** Attempt Any **Two** : **14**
(a) Discuss the factors responsible for food spoilage.
(b) Give brief account about contamination sources and types of effects on cereal products.
(c) Note on : Relevance of Microbiological standards for food safety.
- 3** Attempt Any **Two** : **14**
(a) Note on : (i) Rodent control
(ii) Mycotoxins
(b) Note on food borne diseases
(c) Note on Physiological action of Cholera Toxin
- 4** Attempt any **Two** : **14**
(a) Discuss the role of moist heat and aldehydes in controlling microorganisms.
(b) How do the following factors affect the growth of microbes?
(i) acidity of water (ii) Temperature (iii) Oxygen
(c) Note on : Kitchen design.
- 5** Attempt Any **Two** **14**
(a) Explain the importance of personal hygiene of food handler.
(b) Discuss various types of food-storage.
(c) Explain the disposal of solid and liquid waste.