

**Master of Science in Dietetics and Food Service
Management M.Sc. (DFSM)**

1st Year Assignment

Assignment 3

July 2025 session

(This assignment relates to Course MFN-003 Food Microbiology and Safety)



**Indira Gandhi National Open University
SCHOOL OF CONTINUING EDUCATION
Maidan Garhi, New Delhi -110 068**

Masters of Science Degree Programme in Dietetics and Food Service Management M.Sc. (DFSM)

ASSIGNMENT 3

Dear Students,

You will have to do sixteen assignments in all to qualify for a M.Sc. (DFSM) degree. For a 2-credit theory course, you will have to do one assignment and for a 4-6 credit theory course, two assignments. All the assignments are tutor marked and each Tutor Marked Assignment carries 100 marks. The course-wise distribution of assignments is as follows:

Assignment 1 (TMA-1): based on MFN-001 (Units 1-12)

Assignment 2 (TMA-2): based on MFN-002 (Units 1-12)

Assignment 3 (TMA-3): based on MFN-003 (Units 1-14)

Assignment 4 (TMA-4): based on MFN-006 (Units 1-18)

Assignment 5 (TMA-5): based on MFN-008 (Units 1-12)

Assignment 6 (TMA-6): based on MFN-010 (Units 1-12)

INSTRUCTIONS

Before attempting the assignments, please read the following instructions carefully.

- 1) Write your Enrolment Number, Name, Full Address, Signature and Date on the top right-hand corner of the first page of your response sheet.
- 2) Write the Programme Title, Course Code, Title Assignment Code and Name of our Study Centre on the left-hand corner of the first page of your response sheet. Course Code and Assignment Code may be reproduced from the assignment.

The top of the first page of your response sheet should look like this:

	Enrolment No.
	Name.....
	Address
Course Title	
Assignment No	
Date	
Programme Study Centre	

All Tutor Marked Assignments are to be submitted at the study centre assigned to you.

- 3) Read the assignments carefully and follow the specific instructions, if any, given on the assignment itself about the subject matter or its presentation.

- 4) Go through the Units on which assignments are based. Make some points regarding the question and then rearrange those points in a logical order and draw up a rough outline of your answer. Make sure that the answer is logical and coherent and has clear connections between sentences and paragraphs. The answer should be relevant to the question given in the assignment. Make sure that you have attempted all the main points of the question. Once you are satisfied with your answer, write down the final version neatly and underline the points you wish to emphasize. While solving numerical, use proper format and give working notes wherever necessary.
- 1) Use only full-scale size paper for your response and tie all the pages carefully. Avoid using very thin paper. Allow a 4 cm margin on the left and at least 4 lines in between each answer. This may facilitate the evaluator to write useful comments in the margin at appropriate places.
 - 2) *Write the responses in your own hand.* Do not print or type the answers. Do not copy your answers from the Units/Blocks sent to you by the University. If you copy, you will get zero marks for the respective question.
 - 3) Do not copy from the response sheets of other students. If copying is noticed, the assignments of such students will be rejected.
 - 4) Write each assignment separately. All the assignments should not be written in continuity.
 - 5) Write the question number with each answer.
 - 6) The completed assignment should be sent to the Coordinator of the Study Centre allotted to you. Under any circumstances, do not send the tutor marked response sheets to the Student Registration and Evaluation Division at Head Quarters for evaluation.
 - 7) After submitting the assignment at the Study centre get the acknowledgement from the coordinator on the prescribed assignment remittance-cum-acknowledgement card.
 - 8) In case you have requested for a change of Study Centre, you should submit your Tutor marked Assignments only to the original Study Centre until the change of Study Centre is notified by the University.
 - 9) If you find that there is any factual error in evaluation of your assignments e.g. any portion of assignment response has not been evaluated or total of score recorded on assignment response is incorrect, you should approach the coordinator of your study centre for correction and transmission of correct score to headquarters.

A Note of Caution

It has been noticed that some students are sending answers to Check Your Progress Exercises to the University for Evaluation. Please do not send them to us. These exercises are given to help in judging your own progress. For this purpose, we have provided the answers to these exercises at the end of each Unit. We have already mentioned this in the Programme Guide. Before dispatching your answer script, please make sure you have taken care of the following points:

- Your enrollment number, name and address have been written correctly.
- The title of the course and assignment number has been written clearly.
- Each assignment on each course has been written on separate sheets and pinned properly.
- All the questions in the assignments have been answered.

Now read the guidelines before answering questions.

GUIDELINES FOR TMA

The Tutor Marked Assignments have two parts.

Section A: Descriptive Questions (80 marks)

In this section, you have to answer eight questions (of 10 marks each). Answer each question in about 250- 300 words.

Section B: Objective Type Questions (OTQ) (20 marks)

This section contains various types of objective questions.

POINTS TO KEEP IN MIND

You will find it useful to keep the following points in mind:

- 1) **Planning:** Read the assignments carefully. Go through the units on which they are based. Make some points regarding each question and then rearrange the same in a logical order.
- 2) **Organization:** Be a little more selective and analytical. Give attention to your introduction and conclusion. The introduction must offer your brief interpretation of the question and how you propose to develop it. The conclusion must summarize your response to the question.
Make sure that your answer:
 - a) is logical and coherent
 - b) has clear connections between sentences and paragraphs
 - c) is written correctly giving adequate consideration to your expression, style and presentation
 - d) does not exceed the number of words indicated in the question.
- 3) **Presentation:** Once you are satisfied with your answers, you can write down the final version for submission, writing each answer neatly and underline the points you wish to emphasize.

ASSIGNMENT 3
TMA-3
Food Microbiology and Safety

Course Code:MFN-003

Assignment Code:MFN-003/AST-3/TMA-3/25-26

Last Date of Submission: 31st December,2025

Maximum Marks:100

This assignment is based on Units 1 -14 of the MFN-003 Course.

Section A –Descriptive Questions

(80 Marks)

There are ten questions in this part. Answer all questions.

1. a) What is genetic modification? Explain with examples. (3)
b) Define hazards and elaborate types of hazards associated with food. (3)
c) Define and classify preservatives. (2)
2. a) Define food safety in terms of absolute and relative food safety. Elaborate on the growth cycle of bacteria with the help of a diagram. (4)
b) Explain the role of following factors in growth of microorganisms: (2+2)
i) Temperature
ii) Moisture
3. a) Briefly explain spoilage of following foods: (2+2)
i. Fish and sea foods
ii. Milk and Milk Products
b) Give symptoms, foods involved & preventive measures of the following diseases: (2+2)
i. Salmonellosis
ii. Staphylococcal Poisoning
4. a) Briefly describe steps for investigation of an outbreak of a food-borne diseases. (4)
b) Describe the harmful effect of following toxicants present in food: (2+2)
i. Tetrodotoxin
ii. Ciguatera
5. a). ‘Antinutritional factors interfere with the assimilation of nutrients in our body.’ (4)
Justify the statement with suitable example.
b) Give function and role of following in foods: (2+2)
i. Food Colours
ii. Emulsifiers
6. a) Describe the food safety measures on wheels, wings and waves. (5)
b) Give the role of cleaning agents in maintain sanitation in food service establishment. (3)
7. a) What do you understand by the term ‘GRAS’? List a few GRAS chemicals that are widely used. (4)
b) Elaborate on the need and Principles of HACCP. (4)
8. a) “Different products require different packaging.” Justify the statement enumerating the different packaging methods used in the food industry. (4)
b) Briefly describe the following: (2+2)
i. Codex Alimentarius and Codex India
ii. Voluntary based Product Certification
9. a) What is adulteration? What are the reasons for adulterations? (4)

- b) Enlist any four adulterants used in food giving their harmful effects. (4)
10. a) Describe the basic criteria to be considered while selecting equipments and utensils of a catering establishment. (4)
- b) Define personal hygiene. Explain how skin and personal habits can be a source of microbial contamination? (4)

Section B - OTQ (Objective Type Questions)

(20 Marks)

1. Explain the following briefly in 2-3 sentences each: (10)
- Tempeh
 - Champagne
 - Fission
 - Amoeba
 - Thermoduric organisms
 - Arsenic Poisoning
 - Scarlet fever
 - ERH
 - Bar Code
 - Risk Analysis
2. Differentiate between the following set of terms with examples: (5)
- Food contamination and Food adulteration
 - Risk assessment and Risk Communication
 - Aflatoxicosis and epidemic dropsy
 - Food infection and Food intoxication
 - CAP and MAP
3. Match the items in List I to items in List II : (5)

	List I		List II
I	<i>Lactobacillus sp</i>	A	Beer
II	Yeast	B	Puffer fish poisoning
III	Hyphae	C	Bovine Spongiform Encephalopathy
IV	Prion	D	Fermented Milk
V	Sauerkraut	E	Dairy Fermentation
		F	Fermented Cabbage
		G	Moulds