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## MASTER OF SCIENCE (DIETETICS AND FOOD SERVICE

MANAGEMENT) [M. SC. (DFSM)]

**Term-End Examination** 

June, 2025

MFN-003 : FOOD MICROBIOLOGY AND SAFETY

Time:  $2\frac{1}{2}$  Hours Maximum Marks: 75

**Note:** (i) Attempt **five** questions in all.

- (ii) Question No. 1 is compulsory.
- (iii) All questions carry equal marks.
- 1. Briefly explain any *five* of the following terms:  $5\times 3=15$ 
  - (i) Pasteurization

- (ii) GRAS
- (iii) Probiotics
- (iv) Hazard
- (v) Putrefaction
- (vi) Mycotoxin
- 2. Write short notes on any *three* of the following:  $3\times 5=15$ 
  - (i) Spoilage of fruits and vegetables
  - (ii) Role of microorganisms in fermented food
  - (iii) Food-borne infections
  - (iv) Personal Hygiene Guidelines for employees

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3.	(a)	Explain	briefly	how	low	and	high
		temperature can be used for control of					
		microorganisms.					10

- (b) What are the different sources of food contamination?
- 4. (a) Explain different phases of bacterial growth with the help of an illustration.

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- (b) What are genetically modified foods?Explain with examples.
- 5. (a) Define additives. Explain the role of any three of the following additives in the food industry:2+6
  - (i) Anticaking agents
  - (ii) Emulsifying agents
  - (iii) Sweetening agents
  - (iv) Antifoaming agents

- (b) Define adulterant. How can the following adulterants be detected in food?
  - (i) Starch in milk
  - (ii) Papaya seed in black pepper
  - (iii) Artificial color in tea
  - (iv) Metanil yellow in pulses or turmeric
  - (v) Sugar solution in honey
- 6. (a) Expand the following:  $5 \times 1=5$ 
  - (i) HACCP
  - (ii) GMP
  - (iii) PET
  - (iv) WHO
  - (v) BIS

- (b) Which law governs the sale of safe food in our country? Comment on the roles of FSSAI in the context of safe food. 2+8
- 7. (a) Write a note on cleaning agents, used in the food industry.
  - (b) What do you understand by nutritional labelling? Explain with the help of examples.
- 8. (a) How does risk analysis help in ensuring food safety? Explain briefly. 8
  - (b) Differentiate between flexible and rigid packaging, giving examples.7

