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## Roll No.

## PGDPPN-3, M.Sc. (DFSM)-3 1st Year Examination, Academic Batch 2018 Food Microbiology & Safety

Time: 3 Hours ] [Max. Marks: 100

Note. Attempt any Five questions. All questions carry equal marks.

- **Q.1** What is food microbiology? Discuss the role of microorganisms in fermented foods.
- **Q.2** Define food safety. Discuss the physical, chemical and biological hazards to food safety.
- **Q.3** What are the various sources of food contamination? Explain the methods to control or destroy the microorganisms in food.
- **Q.4** Classify food borne disease. Discuss about the causative agents and methods to control them.
- **Q.5** Factor affecting Growth of micro-organisms? What is control and destruction of microorganisms?
- Q.6 Write the explain spoilage of different food?
- **Q.7** Write a short note
- (a) My co toxins
- (b) Food burn intoxications
- (c) Chemical changes due to spoilage
- (d) Safety Tissue
- **Q.8** (a) Classification of food additives and role of additives in food products?
- (b) What is food adulteration and harmful effects of adulterants?