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.