

ADIKAVI NANNAYA UNIVERSITY

RAJAMAHENDRAVARAM

CBCS / Semester System

(From 2015-16 Admitted Batch)

B.Sc. Food Technology

III Semester

FOOD SAFETY AND MICROBIAL STANDARDS – 1

MODEL QUESTION PAPER

Time:3 Hrs

Max. Marks: 75

SECTION -A

Answer any **five** of the following questions:

5X5=25

1. Food Spoilage
2. Flavonoids
3. Toxicity and symptoms
4. Protozoan's
5. Food born illness
6. Pesticidal residues as toxin
7. Flavoring agents
8. Antimicrobial agents

SECTION-B

Answer **all** the following questions:

5X10=50

9. Define Food Poisoning? Explain about Dietary toxins.

(OR)

Describe about toxic phenolic substances.

10. Write about mushroom toxins.

(OR)

Explain about different groups of *E.coli*.

11. Describe about Food borne viruses.

(OR)

Explain about Flat worms and round worms.

12. Explain about Mechanism of toxicity.

(OR)

Describe about Antioxidants.

13. Describe about antibiotics

(OR)

Explain about natural antimicrobial substances present in foods.