

Exam.Code:1322

Sub. Code: 9875

1058

B. Voc. (Food Processing and Preservation)

Fourth Semester

FPP-404: Food Pathogens

Time allowed: 3 Hours

Max. Marks: 40

NOTE: Attempt five questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Write short notes on the following:-

- a) Write a short note on bacterial toxins
- b) What are clinical symptoms of Hepatitis A infection
- c) Define briefly the sources of food contamination
- d) How Salmonella is detected in contaminated food (4x2)

UNIT - I

- II. Discuss the significance and incidence of food borne illness. (8)
- III. a) What are risk factors associated with food borne illness.
b) Discuss pathogenesis of the diarrheal disease and its epidemiology. (2,6)

UNIT - II

- IV. Discuss clinical symptoms and detection techniques for *Listeria monocytogenes* in food items. (8)
- V. Describe characteristics and pathogenesis of *Clostridium botulinum*. Describe briefly their isolation method from food sample? (8)

UNIT - IV

- VI. Discuss the pathogenesis and detection methods for Gastroenteritis virus from food sample. (8)
- VII. Discuss the role of *Giardia lamblia* in food borne illness and its characteristics symptoms. (8)

UNIT - IV

- VIII. Explain with example the role of mycotoxins in food poisoning. What are the methods to control mycotoxins in food? (8)
- IX. Describe in detail the methods to control food borne diseases outbreaks. (8)

x-x-x