Exam.Code:1322 Sub. Code: 9255

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.

- I. Attempt the following:
 - a) Give significance and incidence of food borne illness
 - b) Mention about the pathogenesis of Staphylococcus aureus and Salmonella sp.
 - c) Write a short note on Rota virus
 - d) Define mycotoxins. What kind of illness they can cause?

(4x2)

UNIT - I

- 11. What are the various risk factors associated in food borne illness? Explain. (8)
- III. Write a note on the epidemiology of diarrhoeal disease.

(8)

UNIT - II

- IV. Discuss the clinical symptoms for Clostridium botulinum, Listeria monocytogenes and Shigella sp. (8)
- V. Write short note on isolation and detection methods of
 - a) Bacillus sp.
 - b) Escherichia coli

(4,4)

UNIT - III

Explain the different characteristics and clinical symptoms of Hepatitis A and Hepatitis C. VI.

(8)

How food borne illness caused by Entamoeba hystolytica can be prevented? VII.

(8)

<u>UNIT - IV</u>

Describe the different control measures for food borne disease outbreaks at industrial and VIII. food service establishments

(8)

Discuss in detail about the control of mycotoxins in food items. IX.

(8)