

Exam.Code:1322

Sub. Code: 9265

2071

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. Attempt the following:-

- a) What are common sites of food borne illness?
- b) What are hazards of bacterial toxins?
- c) Define briefly the pathogenesis of Hepatitis A.
- d) Give any two characteristics of Shigella sp. (4x2)

UNIT - I

- II. What are common sources of food contamination? Discuss significance and incidence of food borne illness. (8)
- III. a) What are the risk factors associated with food borne illness?
b) Discuss epidemiology of the diarrheal disease. (4,4)

UNIT - II

- IV. Describe characteristics and pathogenesis of *Clostridium botulinum*? How this organism be isolated from food sample? (8)
- V. What are clinical symptoms for *Listeria monocytogenes* and how can it be detected. (8)

UNIT - III

- VI. Discuss the characteristics, pathogenesis and clinical symptoms of gastroenteritis virus by giving a suitable example. (8)
- VII. Describe pathogenesis and prevention of *Entamoeba histolytica*. (8)

P.T.O.

(2)

UNIT - IV

- VIII. Describe mycotoxins of Fusarium species and their association with various foods?
How to control mycotoxins in food. (8)
- IX. Explain in detail the methods to control foodborne diseases outbreaks in industrial establishments. (8)

x-x-x