



# Avinashilingam Institute for Home Science and Higher Education for Women

Deemed to be University Estd. u/s 3 of UGC Act 1956, Category 'A' by MHRD (now MoE)

Re-accredited with an 'A++' Grade by NAAC CGPA 3.65/4, Category I by UGC

Coimbatore - 641 043, Tamil Nadu, India

## Continuous Internal Assessment II - October, 2025 V Semester

Class: III B.Sc

Time: 2 Hours

Branch : Food Service Management and Dietetics

Max. Marks: 60

### 23BFDC09 Food Microbiology and Sanitation

#### Course Outcomes:

CO1 :Acquire the knowledge on basic concepts of microbes in food and human welfare.

CO2 :Relate theoretical knowledge with microbes in the environment.

CO3 :Comprehend the knowledge gained on the characteristics of the microorganisms in food and apply the techniques to control microbes.

CO4 :Understand the relevance of microbial spoilage of various foods and its toxic effects.

CO5 : Suggest framework on the concepts of Quality Control Activities.

#### Part A

6 x 1 = 6

#### Choose the Correct Answer

- The spread of microorganism through air is via  
a. Insects b. Droplets c. Pollen d. Chemicals CO2K2
- The presence of hair in food is an example of \_\_\_\_\_ hazard. CO5 K2  
a. Physical b. Chemical c. Biological d. Bacterial
- The common source of contamination of food by heat resistant spore forming bacteria is CO1 K2  
a) Air b) Water c) Soil d) Rain
- Viral contamination of food causes the disease CO4 K2  
a. Botrytis b. Salmonellosis c. Botulism d. Hepatitis
- Gastroenteritis is caused due to contamination of food by CO4 K3  
a. Penicillium b. Clostridium c. Rhizopus d. Salmonella
- The pH of raw meat is CO3 K2  
a. 7 - 8 b. 5.7 - 7.2 c. 3 - 4 d. 4 - 6

#### Part B

3 x 6 = 18

#### Answer ALL questions

Each answer should not exceed 400 words or two pages

- 7.a. Discuss the various methods of preserving meat. CO3 K4  
OR
- 7.b. Brief on microbial contamination of soil. CO2 K2
- 8.a. Differentiate sterilization and disinfection and methods to do them. CO5 K2  
OR
- 8.b. Give the SOP for handwashing. CO5 K3
- 9.a. Compare factors to be considered to identify healthy and spoiled fish. CO1 K3  
OR
- 9.b. Brief on the types of spoilage in egg. CO4 K2

#### Part C

3 x 12 = 36

#### Answer ALL questions

Each answer should not exceed 800 words or four pages

- 10.a. Elaborate on the different types of spoilage in meat and meat products. CO4 K4  
OR
- 10.b. Detail on the types of physical, chemical and biological hazards in foods with examples. CO1 K3
- 11.a. Explain the SOP's to be adopted in receiving, storage and cooking of food. CO5 K3  
OR
- 11.b. Brief on the contamination and testing the quality of water. CO2 K4
- 12.a. Elaborate on any three major food borne diseases caused by bacteria. CO5 K3  
OR
- 12.b. Explain the factors causing contamination, spread of diseases and control of microorganisms in air. CO3 K3

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