

**IMAYAM ARTS AND SCIENCE COLLEGE – KANNANUR, THURAIYUR**  
**DEPARTMENT OF MICROBIOLOGY**  
**QUESTION BANK**

**Title of the paper: Food Microbiology**

**Subject code: 16SCCMB8**

**Unit: V**

**Answer the following questions (2 Mark questions)**

1. Define food sanitation
2. Why is food sanitation important?
3. What is food sanitation and safety?
4. How do you maintain hygiene and sanitation?
5. What is the difference between quality assurance and quality control?
6. What is quality assurance?
7. What are the 4 types of quality control?
8. What is QA?
9. What HACCP means?
10. What are the 7 steps of HACCP?
11. What is HACCP used for?
12. What are the 4 types of food hazards?
13. What are the benefits of HACCP?
14. What is food preservation?
15. What are the methods of food preservation?
16. Why do we need to preserve food?
17. Importance food preservation?
18. Advantages of food preservation?
19. What is drying food preservation?
20. FDA
21. EPA
22. ISI
23. What is food safety?
24. What are some food safety rules?
25. What are biological hazards?
26. What is food contamination?
27. What are methods of hazard control?
28. How can we reduce hazards?
29. Hazard control methods?
30. Prevention of hazards?

**Answer the following questions (5 Mark questions)**

1. What is food preservation of class 5?
2. Write short notes on food preservation?
3. Which of the following is a factor that affects the storage stability of food?

4. What are the 7 steps of HACCP?
5. What sectors is HACCP applicable to?
6. Write notes on ISI?
7. Give a detail account on physical and chemical methods of food preservation?
8. Write notes on Food sanitations?
9. Discuss about quality assurance of food preservations?
10. Explain microbiological quality standard of food?
11. Difference between FDA & EPA?
12. How do control of hazards of food sanitations?
13. Detail account on a government regulatory practices and polices?
14. Write short notes on
  1. HACCP
  2. FDA
  3. EPA
  4. QA

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