

2 marks :

1. Nutrients :

A substance that provides nourishment essential for the maintenance of life & for growth, that have 2 types of nutrients, 1. macronutrient
2. micronutrient.

2. Types of microorganism :

⇒ Microorganisms or microbes are microscopic organism that exist as unicellular, multicellular or cell cultures. It can divided into,

1. Bacteria

2. Viruses

3. Protozoa

4. algae

5. Fungi

3. Contamination :

⇒ Foods maybe contaminated by microorganism at different times during harvesting, storage processing, utensils (like vessels and knife).

⇒ That may contaminated by soil, air, plant surface, storage water & Animal food.

4. Oxidation - Reduction :

Oxidation & reduction in terms of oxygen transfer. Oxidation is gain of oxygen and Reduction is loss of oxygen.

5. Inhibition :

⇒ Arrest or restraint of a process.

⇒ In act of inhibiting or the state of being inhibited. The condition in which or the process by which an enzymes is inhibited.

6. Fermentation :

⇒ Fermentation is a metabolic process in which an organism converts a carbohydrates such as starch or sugar into alcohol or an acid.

Sugar $\xrightarrow[\text{fermentation.}]{\text{converts}}$ alcohol

7. Fermented dairy products :

⇒ Fermented milk products or fermented dairy products also known as cultured dairy foods or cultured milk products, that have been fermented

with lactic acid bacteria such as Lactobacillus,
Leuconostoc.

8. Microbial enzymes :

⇒ Enzymes from microbial sources. Enzymes are the bio-catalyst playing an important role in all stages of metabolism and biochemical reactions.

9. Scp :

⇒ Single cell proteins (or) microbial proteins refers to edible unicellular microorganisms. The biomass or protein extract from pure or mixed culture of algae, yeast, fungi or bacteria may be used as an ingredient or a substance for protein rich foods.

10. Prebiotics :

Prebiotics are special form of dietary fiber that acts as a fertilizer for good bacteria in your gut.

Probiotics :

Probiotics are live bacteria that can be found in yogurt & other fermented foods.

11. Spoilage :

Food spoilage may be defined as food unfit for human consumption. The spoilage food can cause a disease to eaters.

12. preservation :

⇒ The act or process of preserving or keeping safe ; The state of being preserved or kept from injury, destruction or decay.

⇒ The act of using particular treatment on a food so that it can be eaten in future.

13. Canned foods :

⇒ Canning is a method of preserving food in which the food contents are processed & sealed in an airtight container, it is called canned foods, eg :

- ⇒ Coconut milk
- ⇒ Beets
- ⇒ Corn
- ⇒ Black beans.

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14. Meat products:

⇒ Mainly meat products are composed of water and protein which is flesh of animals such as chicken, sheep, pigs and cattles.

⇒ It also includes poultry and pieces and cuts or contaminated fresh & processed.

15. Cereal products:

⇒ The cereal products derived from cereal grains include wheat, rye, oat flours & corn.

⇒ It have rich content of protein & fibres in food. It can give more energy than other foods.

16. Food poisoning:

⇒ It's defined as an illness caused by food contaminated with bacteria, viruses, parasites & toxins.

⇒ It can cause a symptoms,

1. Nausea
2. Vomitting
3. watery or blood diarrhoea.

17. Food borne diseases:

Food borne illness is referred as food poisoning. It resulting from Spoilage of contaminated food pathogenic bacteria, viruses & parasites.

eg: Salmonellosis (salmonella)

18. E. coli:

⇒ It is Escherchia coli.

⇒ It is (G^{-ve}) bacteria

⇒ Facultative anaerobic, Rod shaped bacteria.

19. Hepatitis:

⇒ Hepatitis refers to an inflammatory condition of the liver. It is commonly causes by viral infection.

⇒ These includes Autoimmune hepatitis (natural) and hepatitis that occurs as a secondary result of medications, drugs, toxins, and Alcohol.

20. Mycotoxins :

⇒ A mycotoxin is a toxic secondary metabolic product produced by organism of fungus kingdom and is capable of causing disease and death in both humans & other animals.

⇒ It can be carcinogenic, nephrotoxic, teratogenic & hepatotoxic.

21. Food Sanitation :

⇒ Food Sanitation is the primary part of food service sanitation is absolute cleanliness. It begins with personal hygiene.

⇒ The safe handling of food during preparation, clean utensils, equipment & dining rooms.

22. QA :

⇒ Quality Assurance is the systematic process that ensures products & service excellence.

⇒ In this organisation is providing test possible product or service to customers.

23. GRP :

⇒ Gross Rating point - A standard measure in advertising, it measures advertising impact.

⇒ It is specific medium or schedule.

24. HACCP :

⇒ Hazard Analysis and critical control points (HACCP) is preventative food safety system in which every step in the manufacture, storage and distribution of food product is scientifically analysed for microbiological, physical & chemical hazards.

25. EPA :

⇒ Environment protection Agency (EPA) is an independent agency, specifically an independent executive agency. The United States federal government for environmental protection.