

- Q1/ Virus used in identification of food poisoning bacteria. Explain it
- Q2/ Air have not microbial normal flora, while it's a source of food contamination? Why?
- Q3/ What is water activity, write about its role in microbial growth.
- Q4/ Count basis of selection of preservatives in food preservation.
- Q5/ How soil become a source of food contamination? Explain it
- Q6/ What is processes by which the redox of materials will be change?
- Q7/ Write the mechanisms of food preservation by freezing (in detail)?
- Q8/ Gas production is a type of spoilage in milk, explain it?
- Q9/ Count the causes of foodborne gastrointestinal disorders.
- Q10/ What is the principles of canning.
- Q11/ Animal considered a source of food contamination, discuss it?
- Q12/What is maximum temperature, how affect microbial growth?
- Q13/ List The main methods of food preservation.
- Q14/ Removal of microorganism is one of preservation method of milk.
- Write on it.
- Q15/ Mention Chemical changes caused by microorganisms during food spoilage.
- Q16/ Count general characteristics of food poisoning (toxication).
- Q17/ What is the role of mould in food microbiology.
- Q18/Explain the effect of PH on the microbial growth and food preservation.
- Q19/ Mention basis of selection of preservatives.
- Q20/ Count changes of egg not caused by microorganisms.
- Q21/Explain in detail spoilage of canned foods under processing.
- Q22/ Explain the effect of temperature on the growth and mention different groups of microorganisms according to temperature.

Q23/What is general basis of food preservation.

Q24/ Count factors affect microbial spoilage of foods.

Q25/ What is leaker spoilage and factors increase this type of spoilage.

Q26/ Write the main differences between food preservation by high temperature and freezing.

Q27/ Write about the greening of potato.

Q28/ Count Principles of canning.

Q29/ The antibiotic which used as preservative should not be used therapeutically. Why?

Q30/ complete the following sentences.

1. The symptoms of Staphylococcal food poisoning occur within -----  
-----, and are directly related to the potency and  
amounts of toxin ingested and an individual's resistance. The disease lasts  
for-----.

2. Bacillus cereus is frequently isolated from -----.

3. Aflatoxicosis is caused by aflatoxins produced by the -----  
-. Four types of aflatoxins have been described i.e. aflatoxin -----  
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4. Only a few viral particles are necessary for the developing of -----  
-----.

5. Infection of Q- fever occurs through consumption of -----  
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