

S. NO	MCQ	Instructions		CO
1.		Microorganisms on fish by handling, processing and storage is called		CO-1
		Natural Flora		
		Acquired transient flora	Yes	
		Both		
		None		
2.		Which of the following part of healthy fish is sterile?		CO-1
		Skin		
		Gills		
		Inner tissue	Yes	
		Intestine		
3.		The microbial load in food depends on		CO-1
		Nature of the food		
		Storage environment		
		Properties of organisms in foods		
		All of the above	Yes	
4.		Which is a very fast, reliable, non-destructive method of fish quality assessment?		CO-1
		Sensory method	Yes	
		Non-sensory method		
		Both are true		
		All the above are correct		
5.		Factors including physicochemical properties of food are called		CO-1
		Extrinsic factors		
		Intrinsic factors	Yes	
		Both of the above		
		None of the above		
6.		Intrinsic factors include		CO-1
		Nutrients		
		pH and buffering capacity		
		Redox potential		
		All of the above	Yes	

7.		Extrinsic factors include		CO-1
		Water activity / moisture content		
		Antimicrobial constituents		
		Temperature of storage	Yes	
		All of the above		
8.		_____ bacteria grow well on fish and meat		CO-1
		Saccharolytic		
		Proteolytic	Yes	
		Lipolytic		
		None of the above		
9.		How many HACCP principles are present?		CO-1
		6		
		7	Yes	
		5		
		9		
10.		Yeast grows best at _____		CO-2
		pH 6-8		
		pH 4.5-6.0	Yes	
		pH 3.5 – 4.0		
		None of the above		