



قائمة الاسئلة

الأحياء الدقيقة في الغذاء - المستوى الثاني - قسم تغذية علاجية - كلية الطب والعلوم الصحية - برامج العلوم الطبية التطبيقية - الفترة الثانية - درجة الام

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- 1) The incubation period of Vibrio enteritis
 - 1) more than 8 hours
 - 2) - more than 10 hours
 - 3) - less than 8 hours
 - 4) - none of these
- 2) Micronutrients including one of the following
 - 1) - carbohydrate
 - 2) vitamins
 - 3) - proteins
 - 4) - salts
- 3) The normal limit of coliform bacteria in water is
 - 1) 0-9/100ml
 - 2) - 0-9/1ml
 - 3) - 0/100ml
 - 4) - more than 9/100ml
- 4) Some food with a PH below 4.5 may be given a heat treatment sufficient only to kill the following EXCEPT
 - 1) - vegetative forms
 - 2) - mould and their spores
 - 3) - yeasts
 - 4) bacterial spores
- 5) Investigation of an Outbreak of Food Poisoning involves
 - 1) - place
 - 2) - food
 - 3) - patients
 - 4) all of these
- 6) Food microbiology deals with microorganisms that.
 - 1) - only inhabit food
 - 2) inhabit or contaminate food
 - 3) - only contaminate food
 - 4) - none of these
- 7) Indicator bacteria are normal intestinal bacteria that are
 - 1) - Gram positive bacilli
 - 2) - Gram negative cocci
 - 3) - Gram positive bacilli
 - 4) Gram negative bacilli
- 8) Fecal coliform bacteria grow
 - 1) at 37C and 44 ±0.5 C
 - 2) - at 37C and 22 C
 - 3) - only at 44 ±0.5 C
 - 4) - only at 37 C
- 9) Methylene blue reduction test is used to estimate
 - 1) - Keeping quality of raw milk
 - 2) - pasteurization of milk
 - 3) hygienic quality of raw milk
 - 4) - sterilization of milk





- 10) The major reasons for a food being rejected as spoiled are
- 1) - Microbial growth in a food
 - 2) - Chemical changes in a food
 - 3) - Physical damage of food
 - 4) all of these
- 11) Refrigerated foods are kept
- 1) - at $> 5^{\circ}\text{C}$
 - 2) at $< 5^{\circ}\text{C}$
 - 3) - at room temperature
 - 4) - at $- 5^{\circ}\text{C}$
- 12) Food-borne pathogens are mainly all of the following EXCEPT
- 1) - parasites
 - 2) - bacteria
 - 3) - viruses
 - 4) alges
- 13) The optimum pH for many bacteria is near the neutral point of
- 1) pH 7
 - 2) - pH 4
 - 3) - pH 8
 - 4) - pH 8
- 14) fecal coliform bacteria in water indicate
- 1) - old and recent contamination
 - 2) recent contamination
 - 3) - old contamination
 - 4) - none of these
- 15) one of the following bacteria is not indicator bacteria
- 1) - *Streptococcus fecalis*
 - 2) *Streptococcus pneumoniae*
 - 3) - fecal coliform bacteria
 - 4) - *Clostridium perferenges*
- 16) When the ratio of Fecal coliform : *Streptococcus faecalis* = 5 that indicate
- 1) - Mixed human and animal contamination
 - 2) - Animal contamination
 - 3) Human contamination
 - 4) - None of these
- 17) Durham tube in Most Probable Number Method used to
- 1) Gas detection
 - 2) - color detection
 - 3) - acid detection
 - 4) - None of these
- 18) Which of the following media is used in presumptive test
- 1) - Brilliant green broth
 - 2) - blood agar
 - 3) Lactose broth
 - 4) - Nutrient broth
- 19) Present of *Streptococcus faecalis* in water indicates
- 1) Recent contamination
 - 2) - Chemical contamination
 - 3) - Old contamination





- 4) - Physical contamination
- 20) Winch one of the following bacteria is fecal coliform bacterium
- 1) - Citrobacter
 - 2) - E. coli 4
 - 3) + E. coli 1
 - 4) - Enterobacter
- 21) Clot Boiling Test is used to milk for determining
- 1) - effective sterilization
 - 2) + keeping quality
 - 3) - effective pasteurization
 - 4) - hygienic quality
- 22) Milk is considered properly pasteurized if it contains p-nitrophenol
- 1) - 12 μ g / ml
 - 2) - 1 10 μ g or more / ml
 - 3) + 10 μ g or less / ml
 - 4) - none of these
- 23) Which one of the following impurities is suspended impurities in water ?
- 1) - Salts
 - 2) - dyes
 - 3) + Bacteria
 - 4) - Minerals
- 24) Most of medically important bacteria (Pathogenic bacteria) belong to
- 1) + Mesophylls
 - 2) - Thermophiles
 - 3) - Psychrophiles
 - 4) - all of these
- 25) Chromobacteria are
- 1) - Air bacteria
 - 2) - Soil bacteria
 - 3) + Aquatic bacteria
 - 4) - Swege bacteria
- 26) Standard Plate Count method is used to estimate
- 1) - the patogenic bacteria in food
 - 2) - the coliform bacteria in food
 - 3) + the total viable bacteria in food
 - 4) - the fecal coliform bacteria in food
- 27) All of the following bacteria can be isolated from milk EXCEPT
- 1) - Campylobacter
 - 2) + Streptococcus pneumoniae
 - 3) - Salmonella
 - 4) - Staphylococcus
- 28) Which of the following persons are especially susceptible to food-borne illness
- 1) - Pregnened women
 - 2) - infants
 - 3) - older persons
 - 4) + all of these
- 29) presence of mixed microflora in canned food indicative of
- 1) + leakage
 - 2) - incomple strelisition





- 3) - incomplete pasteurisation
4) - none of these
- 30) Hot food are served immediately or kept them
- 1) - heated at 30 °C
2) heated above 60 °C
3) - heated at 40 °C
4) - heated at room temperature °C
- 31) Micronutrients play important roles
- 1) - only in cell metabolism
2) - only in neurological functions
3) in cell metabolism and neurological functions
4) - none of these
- 32) Total coliform bacteria are
- 1) - Gram-negative bacilli
2) - non-spore forming
3) - oxidase-negative
4) all of these
- 33) Vibrio cholera grows
- 1) - at acidic pH
2) at alkaline pH
3) - at neutral pH
4) - at all of these
- 34) Enteritis is an infectious disease caused by
- 1) Rotavirus
2) - Polyovirus
3) - all of these
4) - none of these
- 35) Turbidity test is used for determining
- 1) effective sterilization of milk
2) - effective pasteurization of milk
3) - the keeping quality of raw milk
4) - hygienic quality of milk

