



قائمة الاسئلة 2025-05-19 06:54

الأحياء الدقيقة في الغذاء-الثاني-تغذية علاجية- كلية الطب والعلوم الصحية-درجة الامتحان(70)

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- 1) Hot foods are served immediately or kept them heated
 - 1) ☒ above 60 °C
 - 2) ☐ above 37 °C
 - 3) ☐ at 5 °C
 - 4) ☐ below 60 °C
- 2) Macronutrients including one of the following
 - 1) ☐ Vitamins
 - 2) ☐ Minerals
 - 3) ☒ protiens
 - 4) ☐ none of these
- 3) The normal limit of coliform bacteria of treated 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 to kill the following EXCEP
 - 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) Which one of the following bacteria is fecal coliform bacterium
 - 1) ☐ Echerichia coli 2
 - 2) ☐ Citrobacter
 - 3) ☒ Echerichia coli 1
 - 4) ☐ None of these
- 7) 80% of diseases are
 - 1) ☐ Air-borne
 - 2) ☐ Food-borne
 - 3) ☒ water-borne
 - 4) ☐ Soil-borne
- 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) ☐ pastrization of milk
 - 3) ☒ hygienic quality of raw milk
 - 4) ☐ sterilization of milk





- 10) The major reasons for a food being rejected as spoiled food 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) All the following bacteria cause infective food poisoning EXCEPT
- 1) - *Listeria monocytogens*
 - 2) - *Salmonella typhimorium*
 - 3) ☒ *Bacillus cereus*
 - 4) - *Vibrio parahaemolyticus*
- 13) Severity of symptoms of toxic food poisoning depends
- 1) - Type and number of organisms
 - 2) ☒ Type and amount of toxin and susceptibility of individual
 - 3) - Type of food
 - 4) - None of these
- 14) *Streptococcus faecalis* 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 indicator bacteria
- 1) - *Enterobacter*
 - 2) - *Streptococcus pneumoniae*
 - 3) - *Staphylococci* species
 - 4) ☒ *Clostridium botulinum*
- 16) When the ratio of Fecal coliform : *Streptococcus faecalis* = 2 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) Presence of *Clostridium perfringens* in water indicates
- 1) - Recent contamination
 - 2) - Chemical contamination



- 3) ☒ Old contamination
4) ☐ Physical contamination
- 20) Which one of the following bacteria is aquatic bacterium
1) ☐ Citrobacter
2) ☒ Chromobacteria
3) ☐ E. coli
4) ☐ Enterobacter
- 21) Turbidity Test is used to test milk for determining
1) ☒ effective sterilization
2) ☐ keeping quality
3) ☐ effective pasteurization
4) ☐ None of these
- 22) Milk is considered properly pasteurized if it contains p-nitrophenol
1) ☐ 12µg / ml
2) ☐ 10µg or more / ml
3) ☒ 10µg or less / ml
4) ☐ none of these
- 23) Which pathogenic agents are transmitted through water and food
1) ☐ Poliovirus
2) ☐ Rotavirus
3) ☐ Entamoeba histolytica
4) ☒ All of these
- 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) ☐ Sewage bacteria
- 26) Standard Plate Count method is used to estimate density of
1) ☐ Pathogenic bacteria in food
2) ☐ Coliform bacteria in food
3) ☒ Viable bacteria in water or food
4) ☐ Fecal coliform bacteria in water
- 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) ☐ Pregnant women
2) ☐ infants
3) ☐ older persons
4) ☒ all of these
- 29) presence of mixed microflora in canned food indicative of
1) ☒ leakage



- 2) - incomplete sterilisation
3) - incomplete pasteurisation
4) - none of these
- 30) Concentration of Methylene blue solution that used in methylene blue reduction test is
1) - 3000 /1
2) - 300 /1
3) ☒ 300000 /1
4) - 30000 /1
- 31) Micronutrients play important role
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) Which bacterium causes toxic food poisoning
1) ☒ Bacillus cereus
2) - Listeria monocytogenes
3) - Vibrio parahaemolyticus
4) - None of these
- 34) Enteritis is an infectious disease caused by
1) ☒ Rotavirus
2) - Polyovirus
3) - all of these
4) - none of these
- 35) Phosphatase test is used for determining
1) - Number of bacteria in food
2) ☒ effective pasteurization of milk
3) - the keeping quality of raw milk
4) - hygienic quality of milk