Please write your Roll Number above this line

Total Number of pages 16

B.V.Sc. & A.H. (Third Professional) Examination – 2025

Veterinary Public Health and Epidemiology Paper – I

(MSVE 2016)

To be filled by the candidate:

Candidate's Roll Number:
In figure .....

In words .....

Candidate's Enrolment Number: .....

Day and date of examination: .....

Please see for general instructions overleaf.

Signatures of invigilators verifying the details filled by the candidate

Signature of invigilator 1: ..... 2: .....

Candidate should not write anything below this line

Marks to be filled by the examiner:

Section A	
Q. No.	**Marks**
1.	
2.	
3.	
4.	
5.	
Total	

Total Marks obtained:

In figures: ..... In words: .....

Signature of examiner: .....

Donot write across this line

Please write your Roll Number above this line

B.V.Sc. & A.H. (Third Professional) Examination – 2025
Veterinary Public Health and Epidemiology Paper –I
(MSVE 2016)

Time: Three Hours **Maximum Marks: 100**
Weightage: 20

Unit-1 (Veterinary Public Health and Food Safety)
Unit-2 (Veterinary Epidemiology)

Instructions:
1) Attempt all questions
2) Answer of all questions is to be written in the space provided along with the question in question-booklet.
3) Overwriting is not allowed in the objective type question.

Q.1 Fill in the blanks. **(20x 0.5 = 10)**

1.1 ..... is Jewish meat fit for consumption.
1.2 Myoglobin content is greater in ..... and less in pork and poultry.
1.3 Dr. ..... was the first chief of VPH in WHO.
1.4 World Food Day is celebrated every year on ..... October.
1.5 Bacterial toxins are ..... and endotoxins.
1.6 World Milk Day is celebrated every year on ..... June.
1.7 Milk is an excellent source of ..... and phosphorus.
1.8 The fat in milk is "....." type of emulsion.
1.9 Lactose is fermented to ..... by bacteria.
1.10 Dr. ..... was first person applied pasteurization for milk.
1.11 Virus infecting bacteria is called.....
1.12 In India, quality of foods of animal origin is regulated by .....
1.13 The test recommended detects dehydrogenase activity of bacteria in milk .....
1.14 pH of normal cow milk is.....
1.15 PSE condition is commonly seen in.....
1.16 National Research Center on meat is situated at.....
1.17 Thaw rigor is caused by the activity of .....enzyme
1.18 Ultimate pH of meat protein is.....
1.19 Scalding temperature in pigs is about.....
1.20 WHO is located at .....

Q.2 Choose the most suitable answer and write the number of the correct answer 1 or 2 or 3 or 4 in the space given against each sub question: (20x0.5 = 10)

2.1 The factors which influence the rate of rigor mortis in the carcass include ( )
1. Atmospheric temperature
2. Amount of glycogen
3. Health of animal
4. All of above

2.2 Bloom is referred as the property of ( )
1. Frozen carcass
2. Cooked meat
3. Smoked meat
4. Fresh carcass

2.3 Following is referred as inspector's lymph node. ( )
1. Mediastinal
2. Bronchial
3. Supra scapular
4. Popliteal

2.4 Bacterial spoilage in chilled meat is due to bacterial group of ( )
1. Mesophilic
2. Thermophilic
3. Psychrophilic
4. Microaerophilic

2.5 Which radiation dose of is sufficient to kill the pathogenic bacteria. ( )
1. 0.1 M rad
2. 1.5 M rad
3. 1 M rad
4. 0.5 M rad

2.6 Scalding temperature in Turkey is about ( )
1. 85 - 90 °C for 3 min
2. 70 - 85 °C for 3 min
3. 50 - 55 °C for 5 min
4. 93 °C for 5 Sec

2.7 Following Organ is taken for residue analysis ( )
1. Heart
2. Intestine
3. Liver
4. Spleen

2.8 Brucellosis is also known as ( )
1. BVD
2. Bangs disease
3. Black disease
4. Mucosal disease

Please write your Roll Number above this line

2.9 The indicator of fecal contamination is ( )
1. *E. coli*
2. *Salmonella*
3. *S. fecalis*
4. *S. bovis*

2.10 In India, processed meat products from chicken are manufactured by ( )
1. Lipton
2. Venkys
3. Hindustan liver
4. Griffon

2.11 The quality standards for foods all over the world are monitored as per ( )
1. ISO
2. OIE
3. FAO
4. APEDA

2.12 Late blowing of cheese is due to ( )
1. Coliforms
2. *Bacillus subtilis*
3. *Clostridium butyricum*
4. *Staph. Aureus*

2.13 Milk having an acidity of 0.72 % will ( )
1. Curdle on boiling
2. Coagulate spontaneously
3. Coagulate followed by liquification
4. Remain normal

2.14 Average generation time for bacteria is ( )
1. 20 Min
2. 20 Sec
3. 40 Min
4. 40 Sec

2.15 The principle source of botulism organism in milk is ( )
1. Man
2. Animals
3. Environment
4. Birds

2.16 The tissue to be examined *Trichinella spirallis* at post-mortem is ( )
1. Lymphnode
2. Lung
3. Diaphragm piller
4. Liver

2.17 Unfit carcass meat in Jewish system is ( )
1. Terepha
2. Kosher
3. Shomer
4. Scochet

2.18 The factors which influence the rate of rigor mortis in the carcass include ( )

1. Atmospheric temperature
2. Amount of glycogen
3. Health of animal
4. All of above

2.19 Prior stunning is always forbidden in the following method of slaughter ( )

1. Halal
2. Jhataka
3. Jewish
4. All of above

2.20 Recovery of fat from the dead carcasses is called as ( )

1. Pasteurization
2. Braising
3. Simmering
4. Rendering

Q.3 Attempt any ten out of the following twelve questions. Answer of each question should be in 2 to 3 lines. (10x2.0= 20)

3.1 Platform tests

3.2 Define Pasteurization

3.3 Risk assessment

Please write your Roll Number above this line

3.4 Germicidal properties of milk

3.5 Difference between Case control study and Cohort study

3.6 Differentiate Incidence and Prevalence

3.7 Classification of determinants

3.8 Factors affecting spread of zoonoses

3.9 Platform tests

3.10 Enlist diseases encountered during AME?

3.11 Importance of rigor mortis in meat quality

3.12 Radurization and Raddappertization

Q.4 Attempt any six out of the following eight questions. Answer of each question should be in 8 to 10 lines. **(6 x 6 = 36)**

4.1 Explain in detail different methods used for meat speciation?

Please write your Roll Number above this line

4.2 Difference between Case control study and Cohort study.

4.3 Explain importance of risk analysis in food safety program.

Please write your Roll Number above this line

4.4 Factors affecting spread of zoonoses

4.5 Explain about milk hygiene practices in India and abroad?

Please write your Roll Number above this line

4.6 Enlist diseases observed and decision taken during post mortem examination of carcass?

4.7 Describe in short spoilage types of eggs.

Please write your Roll Number

4.8 Describe about occupational hazards in meat processing?

Q.5 Answer the following question in 1-2 pages (attempt any two). (2x12 = 24)

5.1 Define HACCP. Describe in short principles of HACCP. How HACCP is important in food safety?

5.2 Define the term "Zoonosis". Give the detail classification of zoonosis giving suitable examples and diagram.

5.3 Define food safety? Explain role of ICMSF, Codex, FAO and WTO in food safety?