#### SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN (AUTONOMOUS) (Affiliated to the University of Madras and Re-accredited with A+ Grade by NAAC) Chromepet, Chennai — 600 044. M.Sc. END SEMESTER EXAMINATION APRIL/NOV - 2021 SEMESTER - III 20PNDCT3009 - Food Microbiology

# Total Duration : 3 HrsTotal Marks : 75MCQ: 30 MinsMCQ: 15Descriptive: 2 Hrs.30 MinsDescriptive: 60

### Section B

Answer any **SIX** questions  $(6 \times 5 = 30 \text{ Marks})$ 

- 1. Brief the general characteristics of bacteria.
- 2. Discuss about the Economic importance of yeast.
- 3. Define fermentation. Different types of starter cultures used for fermentation.
- 4. Illustrate the different methods used in microbial examination of foods.
- 5. Discuss the spoilage of milk and milk products.
- 6. Explain the importance and principles of food preservation.
- 7. List the steps involved in canning of foods. Explain spoilage of canned foods.
- 8. Write short notes on Salmonellosis.

### Section C

### Part A

Answer any **TWO** questions  $(2 \times 10 = 20 \text{ Marks})$ 

- 9. Describe the different factors affecting growth of microorganisms in food.
- 10. Why sampling analysis of food is important? Enumerate the steps involved in microbial analysis of food.
- 11. Discuss about any Three common food borne diseases-Causes, Symptoms and Prevention.
- 12. Explain briefly on beneficial uses of microorganisms in food.

Part B

## Compulsory question $(1 \times 10 = 10 \text{ Marks})$

13. Define food preservation. Explain the different methods of food preservation in detail.