

**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.**

**B.Sc. END SEMESTER EXAMINATIONS APRIL-2022**

**SEMESTER - I**

**13UNDCT1002 & UND/CT/1002 - Microbiology**

**Total Duration : 3 Hrs.**

**Total Marks : 60**

**Section A**

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

1. List the general characteristics of algae.
2. Classify bacteria and explain their reproduction in detail.
3. Explain the advantages involved in pasteurization
4. Describe artificial and natural immunity.
5. Explain hypersensitivity with examples.
6. Classify the foods based on spoilage
7. Describe the spoilage agent and write the characteristics of the following food spoilages  
i) Ropiness of milk ii) Bread
8. Differentiate between food intoxication and food poisoning

**Section B**

Answer any **THREE** questions ( $3 \times 10 = 30$  Marks)

9. Explain the morphology, classification and functions of fungi
10. Describe the different methods of destroying bacteria.
11. Determine food spoilage, causes and sources of food spoilage
12. Explain the spoilage of cereal and cereal products.
13. Comment on salmonellosis .

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