

**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

20UNDCT1002 - Food Microbiology

Total Duration : 3 Hrs.

Total Marks : 60

Section A

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

1. Explain the classification of bacteria.
2. Explain the spoilage of bread.
3. Explain the causes of food spoilage.
4. List the advantages and disadvantages of yeast in food industry.
5. Illustrate the advantage of pasteurization.
6. Explain the contamination of fruits and vegetables.
7. Describe the methods used to prevent microbial food poisoning.
8. Associate the applications of lacto bacillus in the food industry.

Section B

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

9. Explain moulds under- morphology, classification and motility.
10. Explain the natural and chemical methods of disinfection.
11. Ascertain the contamination, preservation and spoilage of milk and milk products.
12. Compare food infection and food borne disease with two examples from each.
13. Justify that advantages and applications of SCP and fungi in the food industry.
