

**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 - IV

21UFMAT4004 - Food Microbiology

Total Duration : 3 Hrs.

Total Marks : 60

Section A

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

1. Explain the characteristics of moulds.
2. Write a short note on disinfection.
3. Mention the microorganisms present in water and explain the test done for faecal streptococci.
4. Explain the causes and effects of food spoilage .
5. Define Fermentation. Give the types of fermentation and its importance in human welfare .
6. Write on types of moist heat method of sterilization.
7. Discuss the classification of Virus.
8. Give the classification of food by the ease of spoilage along with the causes of spoilage.

Section B

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

9. Write in detail on the economic importance of yeast.
10. Explain the various steps involved in purification of water.
11. Write a brief note on the beneficial microbial changes of food.
12. Define Probiotics. Discuss the health benefits and mechanism of action of Probiotics.
13. Brief out the sources of food infection and suggest the ways of preventing the food infection.
