

**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 EXAMINATIONS NOVEMBER - 2022

SEMESTER - III

20PNDCT3009 - Food Microbiology

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

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

1. Discuss the Economic importance of yeast, mold and bacteria.
2. Explain about the different types of starter cultures used for food fermentation.
3. Define food spoilage and explain about the spoilage of Milk and milk products.
4. Discuss the role of biopreservatives in food preservation.
5. Write short notes on Botulism, Salmonellosis.
6. What are mycotoxins and explain about its impact on human health.
7. Differentiate between probiotics and prebiotics with examples.
8. Explain the principles and techniques of canning.

Section B

Part A

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

9. Explain in detail about any 5 bacterial food borne diseases.
10. Discuss on the beneficial use of microorganisms in food.
11. Write in detail about the contamination and spoilage in meat, poultry and sea foods.
12. Discuss about the different methods of food preservation.

Part B

Compulsory question ($1 \times 10 = 10$ Marks)

13. Elaborate on different factors affecting microbial growth.

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