

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.(FSND) - END SEMESTER EXAMINATIONS APRIL - 2023

SEMESTER - III

20PNDCT3009 - Food Microbiology

Total Duration : 2 Hrs. 30 Mins.

Total Marks : 60

Section B

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

1. Interpret the economic importance of yeast.
2. Discuss on a)Prebiotics b)Psychobiotics
3. How can spoilage be prevented in milk and milk products?
4. Explain on the application of microbial enzymes in food industry.
5. Indicate the food borne illness and prevention:
a) Bacillus cereus b) Shigellosis
6. Predict the contamination and spoilage of vegetables and fruits.
7. Give the principles and techniques of canning.
8. Determine the types of starter cultures used for food fermentation.

Section C

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

9. Explain in detail the factors affecting the growth of the microorganisms.
10. Elaborate on the beneficial use of microorganism in food.
11. Infer on the contamination and spoilage of
a) Egg, b) Fish, c) Meat and d) Poultry
12. Elucidate on the application of the following in preventing the food from spoilage
a) high temperature b) dehydration c) food irradiation

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

13. Describe the foot borne illness and prevention
a) Botulism b) Clostridium Perfringens gastroenteritis c) Escherichia coli
