

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 NOVEMBER-2022
SEMESTER - I

20UNDCT1002 - Food Microbiology

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

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

1. Describe the general Characteristics of yeasts.
2. Predict the factors that influence the activity of disinfectants.
3. Determine about the preservation of eggs from spoilage.
4. Evaluate the role of antibiotics in the preservation of fleshy foods.
5. Distinguish the advantages and disadvantages of single cell protein (SCP).
6. Explain the process involved in autoclave sterilization.
7. Describe the chemical changes caused by micro-organisms.
8. What are the measures to be taken to prevent ropiness in bread?
Give a short note on it.

Section B

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

9. Describe morphology and give a brief note on its classification.
10. Evaluate the process involved in sedimentation and filtration methods of water filtration.
11. Distinguish the physical and biological factors those are responsible for food spoilage in fruits and vegetables.
12. Compare the theories related to cholera and give a brief note on it.
13. Assess the role and application of *Saccharomyces cerevisiae* in food industry.
