

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 - IV

21UFMAT4004 - Food Microbiology

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

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

1. Explain the general characteristics of
 - a. Bacteria
 - b. Yeast
 - c. Moulds
2. Describe the methods of sterilization in moist heat method.
3. Predict the source of contamination and spoilage of meat and fish.
4. Illustrate the types of fermentation.
5. Describe the two food borne diseases.
6. Define food poisoning and how to prevent the microbial food poisoning.
7. Interpret the factors affecting the growth of microorganism in food.
8. Determine the purification of water in domestic method.

Section B

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

9. Illustrate the microorganism present in
 - a. Air
 - b. Water
 - c. Soil
10. Predict the use of chemicals destruction of bacteria in water purification.
11. Evaluate the contamination and spoilage of food in fruits and vegetables.
12. Identify and analyse the role of microorganism in human welfare.
13. Examine the microbial food poisoning
 - a. E- Coli
 - b. Botulism
 - c. Staphylococcus Aureus

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