

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.(CND) - END SEMESTER EXAMINATIONS APRIL-2023

SEMESTER - I

**20UNDCT1002 - Food Microbiology**

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

### **Section B**

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

1. Describe the characteristics of microbiology in bacteria.
2. Explain the principles of food preservation.
3. Elaborate the contamination and spoilage of fruits and vegetables.  
How to preserve the fruits and vegetables?
4. Describe the typhoid and cholera in food borne diseases.
5. Write short notes on *Aspergillus niger* and *Rhizopus*.
6. Describe the domestic method of water purification.
7. How to preserve the milk and milk products.
8. Write a brief note on contamination of cereal and cereal products.

### **Section C**

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

9. Describe dry heat method in the destruction of bacteria.
10. Draw the Hot Air Oven and explain the application of dry heat method.
11. Elaborate the contamination and spoilage of meat and meat products.  
Give various methods to preserve it.
12. Describe the role of microbes *Lactobacillus* in food industry.
13. Discuss on food preservation by use of chemicals and anti-biotics.

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