

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 NOVEMBER - 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. Describe the economic importance of yeast and bacteria in the food industry.
2. Define food spoilage and explain the factors contributing to spoilage.
3. Relate how physical and chemical methods can be combined to create effective food preservation techniques.
4. Illustrate the risk of mycotoxin exposure and associated foodborne disease with example.
5. Interpret on the microscopic and culture methods of microbial analysis of food.
6. Classify the foods based on their susceptibility to spoilage.
7. Explain the primary principles of food preservation.
8. Infer on viral gastroenteritis caused by foodborne microbes with preventive measures.

Section C

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

9. Explain the intrinsic and extrinsic factors that affect growth of microbes in detail.
10. Classify the types of starter cultures used for food fermentation with a suitable example.
11. Distinguish between the contamination and spoilage of different food groups.
12. Compare and contrast between food irradiation and hurdle technology in food preservation.

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

13. Classify the bacterial food borne diseases with a suitable example.
