

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 NOVEMBER -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. Sketch the motility and reproduction of Yeast and Moulds.
2. Explain on the disinfection methods.
3. Relate the contamination and spoilage of the following with the microorganisms
a) Baked products b) Meat and their products
4. Describe the causes of spoilage and classify food by the case of spoilage.
5. Give the application of Lactobacillus and Spirulina species.
6. Apply the moist heat methods for the destruction of Bacteria.
7. Interpret on footborne diseases with their rate of infection.
8. Distinguish between industrial method and domestic method of water purification.

Section C

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

9. Classify bacterias on the basis of mode of nutrition with illustration.
10. Define pasteurization. Discuss on different methods and advantages of pasteurization.
11. Determine the contamination and spoilage caused by microorganisms in
a) Eggs b) Milk and Milk products c) Fruits and Vegetables.
12. Apply the principles of food preservation in preserving foods.
13. Assess advantages and disadvantages of the following in food industry
a) Aspergillus Niger
b) Saccharomyces cerevisiae
c) Pseudomonas flurorescens
