

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. NFSMD END SEMESTER EXAMINATIONS APRIL -2024

SEMESTER - IV

21UFMAT4004 - Food Microbiology

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section B

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

1. Classify Microorganisms.
2. Explain the microbial spoilage of milk and milk products.
3. Enumerate fermented products in India.
4. Distinguish between botulism and staphylococcal food poisoning
5. Short note on sterilization.
6. Explain the causes of food spoilage.
7. Explain the types of Fermentation.
8. Explain the various measures to prevent microbial food poisoning.

Section C

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

9. Describe the general characteristics of bacteria.
10. Explain the various disinfection methods.
11. List out the factors affecting the growth of Microorganism in food.
12. Define Fermentation and Elaborate on fermented food Products in Asian Countries.
13. Discuss on food borne infections.
