

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 - NOV'2024

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. Explain the intrinsic factors that affect the microbial growth.
2. Describe the microbiology of fermented foods.
3. Analyse the principle and technique of using dehydration in food preservation.
4. Describe on Botulism.
5. What is sampling and how is the sample collected for analysis.
6. Explain the principles of food preservation.
7. Define food spoilage. Give the contamination and spoilage of
 - a) Milk and Milk Products.
 - b) Canned Foods.
8. Differentiate between food infection and food borne disease.

Section C

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

9. Explain the economic importance of yeast and bacteria.
10. Illustrate the concept of probiotics and prebiotics and the fermented products of cereals, pulses, vegetables, fruits and milk.
11. Examine the spoilage and contamination of vegetables, fruits and meat and poultry.
12. Examine physical and chemical methods used in food preservation.

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

13. Illustrate Staphylococcus and Salmonellosis.
