

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 - NOV'2024

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. Explain the general characteristics of bacteria.
2. Elucidate the causes of food spoilage.
3. Examine the uses of chemical preservatives.
4. Describe the use of chemicals in water purification.
5. Elaborate the applications of *Saccharomyces cerevisiae* in food industry.
6. Illustrate the domestic methods of water purification.
7. Write notes on the applications of any 2 dry heat methods of sterilization.
8. Explain the growth curve of bacteria.

Section C

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

9. Describe the classification, motility and nutrition of bacteria.
10. Illustrate the measure prevent to food poisoning.
11. Explain the methods, advantages and disadvantages of pasteurisation.
12. Discuss on the spoilage of fruits and vegetables and their products.
13. Elaborate the advantages, disadvantages and applications of *lactobacillus* in the food industry.
