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PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2018 . (Fifth Semester)

Branch - NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD MICROBIOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

. Answer ALL questions ALL questions carry EQUAL marks

 $(10 \times 2 = 20)$

- I What are saprophytes?
- **E** Define bacteriophage.
- 3 Classify mold.
- 4 State the habitat of algae.
- 5 Enlist two causes of spoilage.
- 6 Mention any two sources of contamination of milk.
- 7 What is allatoxin?
- 8 Name the food borne diseases.
- 9 What is most probable number?
- 10 Define sterilization.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks $(5 \times 5 = 25)$

II a Bring about the morphological features of virus.

OR

b Draw and discuss the growth curve of bacteria.

12 a Bring out the reproductive methods of mold.

OR

b Highlight the economic importance of algae.

13 a What are the factors determining microtrial spoilage of food?

OR

- b Comment on the microbial toxins.
- 14 a Write the types of microbial toxins.

OR

b Give the signs and symptoms of prevention of amoebiasis.

15 a How does E-Coli detected in water?

OR

b State the disinfection methods.

SECTION - C (30 Marks)

. Answer any THREE Questions

ALL Questions Carry EQUAL Marks $(3 \times 10 = 30)$

- 16 Discuss the difference between eukaryotes & prokaryotes.
- 17 Explain the following on yeast (i) Physiology and nutrition (ii) Process of hybridization.
- 18 Highlight on contamination and spoilage of meat.
- 19 Classify and explain food borne diseases.