

Branch - NUTRITION, FOOD SERVICE MANAGEMENT &amp; DIETETICS

FOOD MICROBIOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 2 = 20)

- 1 What are heterotrophic and autotrophic nutrition with examples?
- 2 Point out the methods of reproduction in bacteria.
- 3 What are clamydomonas?
- 4 What are the ill effects of genes streptomyces?
- 5 List out any two causes of food spoilage.
- 6 What are the causative organisms responsible for developing rancidity in butter?
- 7 Mention any two types rotting in eggs with suitable example.
- 8 What is sterilization?
- 9 List out the common diseases caused by the contamination of water.
- 10 List out the various steps involved in the purification of municipal water supplies.

SECTION - B (25 Marks!)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Explain the occurrence and morphology of virus.  
OR  
b Give the economic importance of algae.
- 12 a Explain the types of bacteria and growth curve in bacteria.  
OR  
b Describe the process of hybridization in yeast.
- 13 a Briefly point out the fitness and unfitness of food for consumption.  
OR  
b Describe the spoilage of eggs.
- 14 a Give the classification of food poisoning agents and explain.  
OR  
b Write short notes on food poisoning by Aspergillus.
- 15 a Explain the bacteriological examination of water for E.Coil.  
OR  
b Briefly explain sewage treatment.

SECTION - C (30 Marks!)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Give in detail the genera of bacteria importance in food microbiology.
- 17 Comment on the morphology and reproduction of mold.
- 18 Explain in detail the spoilage and contamination of meat.
- 19 Write short notes on: The causative agents, signs, symptoms and prevention of  
(a) Tacniasis (b) Anisakiasais and (c) Trichnosis.
- 20 Give in detail the control of micro-oranisms by any 5 (five) chemical agents.

**Z-Z-Z****END**