

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)  
BVoc DEGREE EXAMINATION DECEMBER 2017  
(Fourth Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

**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 is encapsulation?
- 2 Mention the different forms of yeast.
- 3 What is red bread?
- 4 List the microflora of sugarcane juice.
- 5 List the changes caused by microorganisms in eggs.
- 6 What is bactofugation?
- 7 What is food intoxication?
- 8 List any four common symptoms of food borne illness.
- 9 List any four kinds of bacteria found in natural waters.
- 10 Define Disinfection.

**SECTION - B (25 Marks!)**

Answer **ALL** Questions

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

- 11 a Describe the morphological characteristics of yeast.  
OR  
b Discuss the intrinsic factors influencing growth of microorganisms in food.
- 12 a Write a note on spoilage of fruit and vegetable juices.  
OR  
b Brief note on the spoilage of sugar and honey.
- 13 a Write notes on the asepsis of meat.  
OR  
b Describe ropiness in milk.
- 14 a Write about the symptoms and control measures associated with e-coli contamination.  
OR  
b Write a note on staphylococcus food intoxication.
- 15 a Write on the microbial standards of drinking water.  
OR  
b Describe the process of determination of thermal death point.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Describe the morphological characteristics of mold.
- 17 Elaborate note on spoilage of cereal and its product.
- 18 Write on the contamination, spoilage and preservation of milk and its product.
- 19 Detail note on Botulism poisoning.