

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2017
(Fifth Semester)

Branch - **MICROBIOLOGY**

FOOD MICROBIOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

- 1 Define ERH.
- 2 Gas forming bacteria.
- 3 Positive acceleration phase.
- 4 Define thermal death rate.
- 5 Define leavening.
- 6 Comment on prebiotics.
- 7 Comments on Mycotoxicosis.
- 8 Neurotoxin.
- 9 FSSAL
- 10 FAO.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Explain about the water activity.
OR
b Explain about any two food borne molds.
- 12 a Explain about the principle of food preservation.
OR
b Describe about Asepsis.
- 13 a Enlist the details about fermented milk products.
OR
b Write the details about the characteristics of probiotics.
- 14 a Give the detail about food borne bacterial intoxications.
OR
b Give in detail about botulism.
- 15 a Write about plant sanitizing process.
OR
b Explain about GMPS.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain about the factors affecting the growth of microorganisms in food.
- 17 Write the details about the role of temperature in food pathogens.
- 18 Give the detail about the making procedure of fermented Sauer Kraut.
- 19 Write the detail about food borne Salmonellosis.
- 20 Explain about the role of HACCP in food quality control.

Z-Z-Z

END