

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2024
(Fifth Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD MICROBIOLOGY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Select the eukaryotic single cell organism?
(i) Virus (ii) Bacteria
(iii) Yeast (iv) Bacteriophage
- 2 Which of the following organism forms the cottony thread growth in the bulk of cereal grain ?
(i) Mold (ii) Virus
(iii) Bacteriophage (iv) Yeast
- 3 The limit of moisture content to prevent the microbial spoilage of rice flour
(i) 14 % (ii) 16%
(iii) 18% (iv) 20%
- 4 The beneficial microorganism present in milk is
(i) *Lacticacid bacteria* (ii) *Staphylococcus*
(iii) *Bacilli* (iv) *Lysteria*
- 5 Select the halogen used in the treatment of sewage
(i) Sodium (ii) Chlorine
(iii) Potassium (iv) Magnesium

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Differentiate between prokaryotes and eukaryotes.
OR
b Write a short note on gastroenteritis.
- 7 a State the molds important in foods.
OR
b List out the classification of algae.
- 8 a What are the spoilage of fish?
OR
b List out the spoilage of sugar.
- 9 a List out the types of microbial toxins.
OR
b State the preventive measures of *Amoebiasis*.
- 10 a What is the concept of Most Probable Numbers?
OR
b List out the physical agents in controlling the growth of microorganisms.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Discuss the classification of microorganism.
OR
b Write a short note on viral diseases transmitted through foods.
- 12 a Give a short note on the morphology of algae.
OR
b Write a short note on classification of yeast.
- 13 a Explore on the factors affecting the growth of microorganisms.
OR
b Explain the spoilage of poultry.
- 14 a Discuss the food infection by *Clostridium*.
OR
b Explain the fungal poisoning by *Fusarium*.
- 15 a Explain the steps involved in purification of water.
OR
b Discuss the chemical agents in the control of microbial growth.

Z-Z-Z

END