

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2024
(Second Semester)

Branch - APPLIED MICROBIOLOGY

FOOD AND DAIRY MICROBIOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Find the water activity is closely related to a) relative humidity b) moisture c) water content d) humidity	K1	CO1
	2	Name the organism is an example for spoilage of fish. a) <i>Rhizobium</i> sp. b) <i>Nitrobacter</i> sp. c) <i>Serratia</i> sp. d) <i>Candida</i> sp.	K2	CO1
2	3	List the common food poisoning microbes are a) <i>Clostridium</i> and <i>Salmonella</i> b) <i>Clostridium</i> and <i>E.coli</i> c) <i>E.coli</i> and <i>Salmonella</i> d) <i>Clostridium</i> and <i>Streptococcus</i>	K1	CO2
	4	Relate the aflatoxins are produced by a) <i>Aspergillus flavus</i> b) <i>Salmonella typhi</i> c) <i>Fusarium</i> sp. d) <i>Staphylococcus</i> sp.	K2	CO2
3	5	Choose the tempeh is a mold spore of a) <i>Aspergillus niger</i> b) <i>Mucor</i> sp. c) <i>Penicillium</i> sp. d) <i>Rhizopus stolonifer</i>	K1	CO3
	6	Match the probiotics are a) Nutrients essential for digestion b) Harmful microorganisms that provide health benefits c) Live microorganisms that provide health benefits d) Non-digestible fibers in the diet	K2	CO3
4	7	Which of the following microbes is used in the production of blue cheese? a) <i>Streptococcus thermophilus</i> b) <i>Lactobacillus bulgaricus</i> c) <i>Penicillium roqueforti</i> d) <i>Rhizopus stolonifera</i>	K1	CO4
	8	Choose the principal microorganism for yoghurt is a) <i>Streptococcus thermophilus</i> b) <i>Leuconostoc citrovorum</i> c) <i>Lactobacillus acidophilus</i> d) <i>Streptococcus lactis</i>	K2	CO4
5	9	Which one of the manufacturing, processing, packing or holding of human foods? a) HACCP b) FAD c) GMP d) BOD	K1	CO5
	10	Spell the GMP is stands for a) Good Manufacturing Practices b) Genetically Modified Program c) Genome Modified Program d) Gene Manufacturing Program	K2	CO5

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SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	List the importance and significance of microorganisms in food.	K4	CO1
	(OR)			
	11.b.	Inference the microbial spoilage of vegetables.		
2	12.a.	Distinguish the detection and enumeration of microorganisms and their products in food.	K4	CO2
	(OR)			
	12.b.	Classify the prevention and control of toxin contaminations.		
3	13.a.	Assess the substrates, spawn preparation and cultivation of mushroom.	K5	CO3
	(OR)			
	13.b.	Appraise the production of Vinegar.		
4	14.a.	Concise steps involved in preparation of Yoghurt.	K5	CO4
	(OR)			
	14.b.	Determine the microbial spoilage and control in condensed milk.		
5	15.a.	Compose the principles of food safety.	K6	CO5
	(OR)			
	15.b.	Formulate the raw materials and supply certification of standards for export.		

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Survey the food preservation methods by using low and high temperatures.	K4	CO1
2	17	Categorize the chemistry, toxicity and significance of mycotoxins.	K4	CO2
3	18	Explain the raw materials, growth condition and production of SCP.	K5	CO3
4	19	Assess the classification of lactic starter culture activity.	K5	CO4
5	20	Propose the methods of food quality evaluation.	K6	CO5

Z-Z-Z

END