

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023  
(Fifth Semester)

Branch – MICROBIOLOGY

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 What are intrinsic factors for microbial growth in food?  
i) pH  
ii) moisture  
iii) oxidation-reduction potential  
iv) All of the above
- 2 The time-temperature combination for HTST pasteurization of 71.1°C for 15 second selected on the basis of \_\_\_\_\_  
i) *E coli*  
ii) *Coxiella burnetii*  
iii) *Proteus vulgaris*  
iv) *Salmonella typhi*
- 3 The principal microorganism for yoghurt is  
i) *Streptococcus thermophilus*  
ii) *Leuconostoc citrovorum*  
iii) *Lactobacillus acidophilus*  
iv) *Streptococcus lactis*
4. Which organism produced Aflatoxin?  
i) *Aspergillus niger*  
ii) *Aspergillus fumigatus*  
iii) *Aspergillus flavus*  
iv) *Aspergillus oryzae*
5. FAO is stands for  
i) Food and Agricultural Organization  
ii) Fuel and Agricultural Organization  
iii) Food and Animal Organization  
iv) Feed and Agricultural Organization

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a Describe the food as a substrate for microorganisms.  
(Or)  
b Classify the extrinsic factors affecting the growth of microbes in food.
7. a Organize the canning process.  
(Or)  
b Compare the natural and chemical preservatives.
8. a State the production of Sauerkraut.  
(Or)  
b Narrate the production of cheese.
9. a Develop the investigation of food poisoning outbreaks.  
(Or)  
b Explain the food standards for maintaining the quality of food.

Cont...

- 10.a Analyse the food control.  
(Or)  
b Outline the HACCP.

**SECTION -C (30 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** Marks

(5 x 6 = 30)

- 11.a Classify the important microorganisms in food.  
(Or)  
b Enumerate the intrinsic factors affecting the growth of microorganisms in food.
- 12.a Outline the method of food preservation by using high temperature.  
(Or)  
b Highlight the drying process.
- 13.a Assume the fermented dairy products.  
(Or)  
b Categorize the characteristics and application of probiotics.
- 14.a Examine the food borne infection with suitable examples.  
(Or)  
b Discuss the mycotoxins.
- 15.a Infer the food control agencies and their regulations.  
(Or)  
b Summarize the microbiology in food sanitation.

Z-Z-Z

END