PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023

(Fifth Semester)

Branch - NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD MICROBIOLOGY

	Time	e: Three Hours		Maximum: 50 Marks
SECTION-A (5 Marks) Answer ALL questions ALL questions carry EQUAL marks (5 x 1 = 5)				
1		ich of the following phage infects E.c. i) T1 (ii)T2	coli? (iii) M12	(iv) M13
2	(microorganism ferment sugar in to a i) Bacteria iii) Bacteriophage	lcohol. (ii) Virus (iv) Yeast	
3	(oiness in bread is caused by. i) Sacchromyces iii) Bacillus	(ii) Thamnidium (iv) Clostridium	
4	(eric fever is associated with food infection i) Salmonella iii) Shigella	on by. (ii) Staphylococcus (iv) Lysteria	
5	(i	ich of the following organism is deter i) Sacchromyces iii) E.coli	rmined for water qua (ii) Staphylococcus (iv) T4 Phage	
SECTION - B (15 Marks) Answer ALL Questions ALL Questions Carry EQUAL Marks (5 x 3 = 15)				
6	a	Highlight growth curve of bacteria. OR		
7	b a	Write a short note on infective hepa State the importance of yeast.	ititis.	
	b	OR State the importance of algae.		
8	a	List out the sources of spoilage of n	nilk.	
	b	OR List out the spoilage of vegetables.		
9	a	List out the symptoms of food poise OR	oning by Aspergillus	
	b	State the physiology of taste.		
10	a	List out the functions of parathyroid OR	l gland.	
	b	State the preventive measures of Tr	ichinosis.	

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5:

 $(5 \times 6 = 30)$

11 a Discuss the morphology of bacteria.

OR

- b Write a short note on causes, symptoms and prevention of polio.
- 12 a Give a short note on the classification of mold.

OR

- b Draw the structure of yeast and mark the parts.
- 13 a Explore on the spoilage of milk.

OR

- b Explain the spoilage of egg.
- 14 a Discuss the food infection by Yersinia.

OR

- b Explain the fungal poisoning by pencillium.
- 15 a Explain the determination of BOD in sewage.

OR

b Discuss the bacteriological examination of water.

Z-Z-Z

END