PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

MSc DEGREE EXAMINATION DECEMBER 2023

(First Semester)

Branch - FOOD TECHNOLOGY MANAGEMENT FOOD MICROBIOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

 $(10 \times 1 = 10)$

		ALL questions carry EQUAL marks		
Module No.	Question No.	Question	K Level	со
1	1	Choose the method used to destroy all micro organisms in sterilized containers is a. canning b. explosion c. dehydration d. boiling	K1	CO1
	2	Explain how the Salmonella spreads? a. Vegetables b. sprouts c. raw meat d. cereals	K2	CO1
2	3	Which condition is suitable for most of the spoilage bacteria? a. acidic PH b. alkaline PH c. neutral PH d. all	K1	CO2
	4	Relate which of the following is a common index of water contamination? a. Rhizobia b. Straptococci c. Cyano bacter d. coliform	K2	CO2
3	5	Which among the following is a bactericidal method? a. membrane filtration b. ionizing radiation c. freez drying d. deep freezing	K1	CO3
	6	Infer the bacteria that enter our body through ingestion of contaminated fecal matter. a. salmonella b. s. aures c. clostridium botulinum d. shingella	K2	CO3
4	7	Spell the type of preservation of food which involves sealing in ari tight containers after sterilization. a. canning b. freezing c. drying d. dehydration	K1	CO4
	8	Show what is BOD? a. Bad Oxygen Decomposition b. Biological Organic Decomposition c. Biological Oxygen Demand d. Biological Organic Depth	K2	CO4
5	9	Name the process of making a food free from all living organism and spores is called a. asepsis b. pasteurization c. disinfection d. sterilization	K1	COS
	10	Microbial load of coli form bacteria in water more than is considered unfit for human consumption. a. 5/dl b. 2/dl c. 10/dl d. 20/dl	K2	COS

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5\times7=35)$

Module No.	Question No.	Question	K Level	СО
1	11.a.	Illustrate and explain the morphology and industrial importance of yeast.		
	(OR)		K3	CO1
	11.b.	Identify the factors affecting microbial growth in food.		
2	12.a.	Analyze the pathway involved in lactic acid fermentation by bacteria.		CO2
		(OR)	K4	
	12.b.	Examine the microbes associated with fermentation of milk products.		
	13.a.	Plan the steps in sample preparation for analysis.		
3		(OR)		CO3
	13.b.	Explain about Polymerase chain reaction.		
	14.a.	Compare the harmful effect of aflotoxin and deoxy venyl mycotoxicosis.		
4		(OR) K5		CO4
	14.b.	Explain the symptoms of ambiasis and giardiasis.		
	15.a.	Inspect the bacteriology of water in a pond.		
5	(OR)		K4	CO5
	15.b.	Compare HACCP of a dairy and meat industry.		

SECTION -C (30 Marks)
Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	СО
1	16	Examine the lethal effect of heat on micro organisms.	K4	CO1
2	17	Analyze the industrial importance of yeast.	K4	CO2
3	18	Discover the best method of identification of microbial toxins in a food item.	K4	CO3
4	19	Appraise the public health indicators of microorganism.	K5	CO4
5	20	Waste water treatment and disposal plays a crucial role in sanitation – Justify.	K5	CO5