

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

MSc DEGREE EXAMINATION DECEMBER 2025
(First 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

$$(10 \times 1 = 10)$$

Cont.,

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 7 = 35)$

Module No.	Question No.	Question	K Level	CO
1	11.a.	Examine the intrinsic and extrinsic factors influencing microbial growth in food. (OR)	K3	CO1
	11.b.	Demonstrate high and low temperature preservation techniques in detail.		
2	12.a.	Appraise Mycotoxicosis and Mycetismus. (OR)	K5	CO2
	12.b.	Explain any three standard quality analyzing tests for milk.		
3	13.a.	Prescribe the production of bread and Tempeh. (OR)	K6	CO3
	13.b.	Compile the production of SCP.		
4	14.a.	Assess the production of Yoghurt and Koumiss. (OR)	K5	CO4
	14.b.	Discuss the symptoms of Milk spoilage.		
5	15.a.	Explain the Role of gut microbiome in health and disease. (OR)	K6	CO5
	15.b.	Summarize the GMP briefly.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	CO
1	16	Analyze the spoilage of meat and poultry products.	K3	CO1
2	17	Classify food borne illness.	K5	CO2
3	18	Explain the characteristics and production Probiotics. Add factors affecting functionality of probiotic.	K6	CO3
4	19	Describe the production of various types of Cheese. Add a note on Microbiology of cream.	K5	CO4
5	20	Elucidate on Food safety and standards of India.	K6	CO5