PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022

(Third Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FOOD MICROBIOLOGY

Γime: Thr	ee Hours	그리는 말까지 아니라를 되게 그래는 이 나를 보세요?	Maxilliani. 13 Marks	
	<u>SEC1</u>	TION-A (10 Marks)		
	Ans	wer ALL questions		
	ALL question	ns carry EQUAL marks	$(10 \times 1 = 10)$	
l Gram-	positive, endospore-forming	g rods are produced on:		
a. Esci	하면 하는 것이 없는 사람들이 아들 것이 아름답지다면서 살아 있다면 싫어 되었다.	b. Staphylococcus		
	udomonas	d. Bacillus		
2. The fir	rst mold reported to be invo	lved in spoilage of food was		
	cillium notatum	b. Aspergillus tenuis		
	ergillus flavus	d. Claviceps purpurea		
3. Egg w	hite with an alkaline pH is	often spoiled by:		
a. Mol	50. 그리 하다 이 시시 아이 아니는 그 그들은 사람이 나를 살아 먹는데 그는 것은	b. Yeasts		
c. Bac	teria	d. Protozoa		
4. Water	y soft rot is found mostly in			
a. Fru		b. vegetables		
c, cere	eals	d. egg		
5. Which	n of the following genus of	following genus of bacteria is NOT found in fresh water?		
the section of the se	domonas	b. Flavobacterium		
c. Aeı	omonas	d. Vibrio		
6. Botul	Botulism is caused by the presence of toxin developed by,			
	ostridium tyrobutyricum	b. Clostridium sporoge	nes	
c Clo	ostridium botulinum	d. all of the above		
7. Metic	on the method used to determ	nine the number of bacteria	quantitatively.	
	eak Plate	b. Spread plate		
	ur plate	d. Pour plate and Sprea	医脓性病 化二氯甲磺胺医二甲基甲二二甲基甲二二甲基甲二甲基甲二甲甲	
8. Heat	resistance of microorganisn	ns and their spores can be ex	pressed in terms of	
A Committee of the Comm	value	b. thermal death time		
c. D	value	d. thermal death point		
9. The s	staphylococcal intoxication	refers to presence of		
the state of the state of the state of	enterotoxin	b. mycotoxin		
	urotoxin	d. aflotoxin		
	t bacteria causes Traveller's	diarrhoea?		
	vulnificus	b. E.coli		
Name of the Control	pylori	d. S. typhi		
หลายเก็บได้เก็บ	[1884] [18] [18] [18] [18] [18] [18] [18] [18	잃었다. 하고 얼마는 소프트 전상이 있다. 점점 낚시하다	마스스런 (B. 스마이) (S. 프라스턴 (B. 이탈리스) 그리운	

Cont...

18FPB14 Cont...

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks $(5 \times 7 = 35)$

11. a) Explain the morphological characteristics of viruses.

. (or)

- b) Describe the intrinsic factors influencing growth of microbes.
- 12. a) Explain the principles and causes of spoilage of grains.

(or)

- b) Describe the microbial spoilage of milk and milk products.
- 13. a) Discuss the steps in processing of bottled water.

(or)

- b) Explain the standards of water for processed food industry.
- 14. a) Give the steps in culture media preparation.

(or

- b) Discuss the microbial standards and limits for food products.
- 15. a) Write briefly on food poisoning and intoxication.

(or)

b) Explain the symptoms, foods involved and causes by Salmonella spp.

SECTION - C (30 Marks)

Answer any THREE Questions
ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Elaborate the morphology, growth and reproduction of bacteria in foods.
- Explain in detail about the changes caused in protein, carbohydrate and other constituents of food by microorganism during spoilage.
- 18 Enumerate on TDT, F, Z and D value of thermal inactivation of microbes.
- Explain the symptoms, causes and control measures for food borne disease caused by Clostridium Botulinum and Shigella spp.
- 20 Illustrate the importance of microbes in alcoholic beverages.

END

Z-Z-Z