

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2019
(Fifth Semester)

Branch- **MICROBIOLOGY**

FOOD MICROBIOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 2 = 20)

- 1 Water Activity.
- 2 Redox potential.
- 3 Appertization.
- 4 Pascalization.
- 5 Exotoxin.
- 6 Lactic acid bacteria.
- 7 Invasive infection.
- 8 Fermentation.
- 9 QUATs.
- 10 CC'Ps.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Why yeasts are important in food microbiology? Explain with an example.
OR
b What are the intrinsic factors affecting the growth of microorganisms in food?
- 12 a Explain the concept Thermal Death time.
OR
b What are the ancient methods used for the preservation of food?
- 13 a List out the advantages of Probiotics.
OR
b Explain any two production of oriental fermented foods.
- 14 a Explain the methods to control food borne infections.
OR
b Differentiate between food borne infection and food borne intoxication.
- 15 a What are the standards a employee should follow in food processing industry.
OR
b What are the regulations in Food Sanitation?

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Explain in detail the importance of studying food microbiology.
- 17 Discuss on canning in food preservation.
- 18 Explain in detail the steps involved in the production of Sauerkraut.
- 19 Explain in detail Salmonellosis and how to prevent its outbreak.
- 20 Explain in detail the sanitation measures followed in Food manufacture