

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2018
(Fifth Semester)

Branch -- NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

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 Name any 4 medium used for culturing.
- 2 Define Bacteriophage.
- 3 Mention any two importances of molds.
- 4 State any two economic importance of algae.
- 5 Define Spoilage.
- 6 List the types of rotting occur in Fruits and Vegetables.
- 7 Point out the symptoms of infection by clostridium.
- 8 What is sour Milk?
- 9 Give the composition of Sewage.
- 10 Name Chemicals used for disinfection.

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a Trace the method to calculate the generation time.
OR
b Brief about the mode of transmission of viral diseases.
- 12 a Give an account of physiology of yeast.
OR
b Write the economic importance of Algae.
- 13 a Name the factors determining microbial spoilage of food. Explain briefly.
OR
b Write how egg is contaminated?
- 14 a Write the methods to prevent parasitic infection.
OR
b State the types of microbial toxins & their symptoms.
- 15 a Give the steps in purification of Municipal water.
OR
b How does filtration & radiation aid in providing safe water. Give the mechanism behind it.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Differentiate Eukaryotes & Prokaryotes.
- 17 Discuss the process of Hybridization in yeast.
- 18 Enumerate the principles behind spoilage of food.
- 19 Comment on food poisoning by fungus.
- 20 Explain the bacteriological examination procedure for E-Coli.