

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2018
(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 Antimicrobials.
- 2 Lactobacillus bulgarius.
- 3 Emulsification.
- 4 Radurization.
- 5 Kefir grains.
- 6 Probiotics.
- 7 Food borne intoxication.
- 8 Salmonellosis.
- 9 FDA.
- 10 HACCP.

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a Why are bacteria important in food microbiology. Illustrate with example.
OR
b What are the extrinsic factors affecting the growth of microorganisms in food?
- 12 a List out the principles of Food Preservation.
OR
b Explain any two chemical preservatives used for food preservation.
- 13 a Explain the production of Sauerkraut.
OR
b List out the applications of Probiotics.
- 14 a Explain the mode of action of Botulinum toxin.
OR
b Write any five food borne infection disease and its causative agent.
- 15 a List out the criteria from the International Commission on Microbiological specification for Foods (ICMSF).
OR
b Explain the concept GMP.

SECTION - C(10 Marks)

Answer any THREE Questions

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

- 16 Explain in detail how microorganisms are important in Food.
- 17 Describe the use of low temperature in food preservation.
- 18 Explain the stages involved in cheese production.
- 19 What are the methods employed in the investigation of food poisoning outbreaks?