

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

**B.Voc DEGREE EXAMINATION MAY 2017  
(Fourth Semester)**

**Branch- FOOD PROCESSING TECHNOLOGY**

**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 Define hyphae.
- 2 Name the foods fermented by moulds.
- 3 What is Sauerkraut?
- 4 Suggest the methods of curing coffee beans.
- 5 Give the meaning of bone taint.
- 6 Which microbes cause jellying of egg white?
7. Mention the definition of food infection.
- 8 List the symptoms of botulism.
- 9 Bring out the difference between bactericidal and bacteriostatic.
- 10 Who has specific drinking water quality standards in India?

**SECTION - B (25 Marks!)**

Answer ALL Questions

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

- 1 1 a • Illustrate the different phases of the bacterial growth curve.  
OR  
b Discuss the economic importance of yeasts.
- 12 a Brief the general types of microbial spoilage found in vegetables.  
OR  
b Specify the occurrence of microbial spoilage in breads.
- 13 a Analyze the external changes found in a spoiled fish.  
OR  
b Outline the sources of contamination of meat and meat products.
- 14 a Highlight the control measures to be taken to prevent the outbreak of food borne diseases.  
OR  
b Write a brief account on Staphylococcus food intoxication.
- 15 a Assess the factors that affect the thermal death time of microbes.  
OR  
b Trace the use of physical and chemical agents in the control of microorganisms.

**SECTION - C (30 Marks)**

Answer any THREE Questions

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

- 16 Elicit the classification of important bacteria in food bacteriology.
- 17 Elaborate the microbial spoilage of canned foods.
- 18 Describe the contamination, spoilage and preservation of milk.
- 19 Explain the Salmonellosis syndrome in humans under the following heads,  
i) Name of Causative agent ii) Incubation period iii) Signs and symptoms iv) Source of infection and v) Foods involved.
- 20 Elucidate the relevance of HACCP in food industry.