

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2023
(Second Semester)

Branch - APPLIED MICROBIOLOGY

FOOD AND DAIRY MICROBIOLOGY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 The effectiveness of many chemical preservatives depends primarily on the food
(i) Temperature (ii) pH
(iii) Water content (iv) All of the above
- 2 Which is the food borne anaerobic organism?
(i) Shigella (ii) Bacillus
(iii) Clostridium (iv) Salmonella
- 3 Which of the following organisms used in alcoholic fermentation?
(i) Pesudomonas (ii) Aspergillus
(iii) Saccharomyces (iv) Penicillium
- 4 What is the temperature of pasteurisation milk?
(i) 63°C for 30min (ii) 53°C for 30min
(iii) 73°C for 30min (iv) 63°C for 15min
- 5 As per the FSS act, the sale at certain mixture is prohibited which of the following included in this?
(i) Condensed milk (ii) Water mixed milk
(iii) curd made from pasterurised milk (iv) coffe and chicory blend

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Write some importance and significance of microorganism in food.
OR
b General principle of food preservation.
- 7 a Discuss about bacterial food born disease.
OR
b Write a note on microbial toxins.
- 8 a Explain SCP and Its importance.
OR
b Define some microbial fermented food.
- 9 a Shorts note on microbiological spoilage and control in condensed milk.
OR
b Write a note on preparation of cheese.
- 10 a Principles of food safety and food quality.
OR
b Explain food safety and standards act.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Write essay on food spoilage and contamination.
OR
b Write food preservation and its types.
- 12 a Discuss about food borne diseases.
OR
b Explain about detection of food borne pathogens.
- 13 a Detail about mushroom cultivation and preservation methods.
OR
b Explain production of oriental foods.
- 14 a Classification of diary organism and spoilage of milk.
OR
b Microbiological quality of dried milk and infant foods.
- 15 a Methods of food quality evaluation and risk analysis.
OR
b Briefly explain about FSSAI.

Z-Z-Z

END