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PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2024 (First Semester)

Branch - FOOD TECHNOLOGY MANAGEMENT

FOOD MICROBIOLOGY

	FOOD	MICROB	IOLOGY	
Time: Three Hour	S			Maximum: 75 Marks
	Answ	ION-A (10 ver ALL qu ons carry E		$(10 \times 1 = 10)$
1	Cold sterilization is a. chlorination c. Use of chelating agents		b. disinfection d. irradiation	
2	Ideal temperature for st a. 1-4 °C b. 4-6		esh fishes is c. 5-6 °C	d. 7-9 °C
3	The bacteria that are able to grow called a. thermopiles c. psychotrophs		at commercial refrigeration temperature are b. thermoduric bacteria d. halophilic bacteria	
4	The fungus known as b a. bacillus b. rhiz	read moule opus	d is c. cladosporium	d. aspergillus
5	PCR is a laboratory technique to produce millions of copies of a. DNA b. Segment of DNA c. RNA d. Segments of RNA			
6	RFLP is a type of DNA a. sequencing c. fragmentation		b. identification d. all	
7	Identify the bacteria ca a. Botulinum b. E.	using food .coli	intoxication. c. Aspergillus	d. Taenisa
8	Pick out the odd one fr a. Aflatoxins b. C	om the gro Citrinin	up. c. Ergot	d. couramin
9	All the following are indicators of water contamination except a. E.coli b. streptococci c. Pseudosomonas aeruginosa d. sacchromyces			on except
10	The effective way of ea. pasteurization c. hurdle technology	limination	of pathogens from b. ultracentrifugated. filtration	
	Ans	wer ALL	35 Marks) questions EQUAL Marks	$(5\times7=35)$
11.a.	Explain the morphology and industrial importance of algae. (OR)			
11.b.	Explain the role of intrinsic factors in microbial growth.			
12.a.	Analyze the pathway involved in alcohol production by yeast. (OR)			
12.b.	Examine the microbes		d with fermentation	of cereal products.

13.a.	Outline the steps in DGGE. (OR)
13.b.	Explain about PFGE.
14.a.	Distinguish food intoxication from food borne infection.
	(OR)
14.b.	Explain the symptoms of round worm infestation.
15.a.	Inspect the sanitation of a food plant.
	(OR)
15.b.	Assess the advantages of hurdle technology.
	Answer ANY THREE questions ALL questions carry EQUAL Marks (3 × 10 = 30)
16	Examine the principles of spoilage and factors affecting food spoilage.
17	Analyze the spoilage and control measures used in fruits and vegetables.
18	Determine the different methods of bacterial diversity.
19	Appraise the activity of Bacillus cereus Gastroenteritics.
20	HACCP is a customized method of maintaining standards in food industry. – Justify.

Z-Z-Z

END