

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVOC DEGREE EXAMINATION DECEMBER 2019
(Third Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FOOD MICROBIOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks!)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Find the shape of Lactobacilli _____ .
(i) Comma (ii) Oval
(iii) Round (iv) rod
- 2 How does bacterial cell multiply?
(i) Binary fission (ii) binary fusion
(iii) Mitosis (iv) Meiosis
- 3 Name the food which is spoiled by fungal rotting _____
(i) Meat (ii) egg
(iii) Milk (iv) poultry
- 4 Identify the chief gas forming bacteria in spoiled milk _____
(i) enterbacter (ii) Coliforms
(iii) salmonella (iv) pseudomonas
- 5 What kind of bacteria is chiefly present in natural water bodies?
(i) pseudomonas (ii) salmonella
(iii) spores (iv) Flavibacterium
- 6 Find the suggested concentrations of chlorine in drinking water
(i) 0.2 ppm (ii) 0.12ppm
(iii) 0.15ppm (iv) 1Oppm
- 7 Which is the following comes under intrinsic factor?
(i) Temperature (ii) RH
(iii) packaging (iv) water activity
- 8 What is TDP?
(i) Thermal death time (ii) Thermal death point
(iii) Thermal death parameter (iv) Thermal death part-time
- 9 Which is the example organism for food borne intoxication?
(i) Staphylococcus (ii) Clostridium perfmgens
(iii) bacillus (iv) salmonella
- 10 Name the food involved in contamination of E.coli _____
(i) cheese (ii) starch
(iii) potato (iv) shell fish

Cont...

SECTION - B (35 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks

(5 x 7 = 35)

- 11 a Illustrate the morphological structure of bacterial cell.
OR
b Comment on reproduction in mold.
- 12 a Bring out the causes of spoilage in food.
OR
b Outline the changes caused by micro organisms during the spoilage of protein in food.
- 13 a Classify water.
OR
b How will you use water for processed food industry?
- 14 a How will you prepare the different types of culture media?
OR
b Explain “Rapid methods of detection “ of micro organism.
- 15 a Differentiate food poisoning and food Intoxication.
OR
b How will you control salmonellosis?

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Highlight the importance of beneficial genera of microbes in food industry.
- 17 Elucidate on the contamination, spoilage and prevention of spoilage in the preserved food products.
- 18 Discuss about the Microbiology of water.
- 19 How will you. detect the microbes in food?
- 20 Elaborate on Botulinum and E.coli poisoning and how to control it & prevent it.

Z-Z-Z

END