

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

**BSc DEGREE EXAMINATION DECEMBER 2019
(Fifth Semester)**

Branch - **MICROBIOLOG Y**

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 Water activity.
- 2 Bread mold.
- 3 Asepsis.
- 4 Pasteurization.
- 5 Rennet.
- 6 Baker's yeast.
- 7 Food borne infection.
- 8 Mycotoxin.
- 9 FDA.
- 10 HACCP.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Food is a very good substrate for microbes - justify.
OR
b Describe the intrinsic factors influencing the growth of microbes in food.
- 12 a Explain in detail about the principles of canning process.
OR
b Discuss the drying methods of food preservation.
- 13 a What are the steps involved in Sauerkraut fermentation?
OR
b Mention the characteristics and applications of probiotics.
- 14 a Explain about the Mycotoxicosis.
OR
b Write a short note on botulism; causative organism, symptoms and prevention.
- 15 a Discuss the various physical methods used for food sanitation.
OR
b Describe about the employee health standard.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Write an account on importance of bacteria on Food Microbiology.
- 17 Give a detailed account on low temperature food preservation.
- 18 Explain about the Salmonellosis and its prevention.
- 19 Write about the steps and Microbiology of cheese production.
- 20 Describe about the food control agencies and their applications.