

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**BSc DEGREE EXAMINATION MAY 2019**  
(Fifth Semester)

Branch - **NUTRITION, FOOD SERVICES MANAGEMENT & DIETETICS**

**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 mutualism.
- 2 What is a culture?
- 3 What is hybridization?
- 4 State the importance of algae.
- 5 Name the type of contamination that occur in bakery products.
- 6 Define contamination.
- 7 Mention the causes for parasitic infection.
- 8 List the types of bacteria involved in food poisoning.
- 9 Give the composition of sewage.
- 10 Enlist the chemicals used for disinfection.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Draw the structure & explain the role of bacteriophage.  
OR  
b Explain how to calculate generation time.
- 12 a Comment on the importance of yeast in foods.  
OR  
b Discuss on nutrition of mold.
- 13 a Write the principles underlying spoilage of food.  
OR  
b Briefly about contamination of cereal & cereal products.
- 14 a Classify food borne diseases.  
OR  
b Bring out the effect of fungal toxins.
- 15 a Explain the steps in purification of municipal water supplies.  
OR  
b Brief about the dry & wet method of sterilization.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Explain bacteria on the following  
i) Morphology (ii) Reproduction (iii) Growth curve
- 17 Enumerate the occurrence, morphology & reproduction of Algae.
- 18 Elaborate on fungal toxins.
- 19 Detail about microbiology of poultry.
- 20 Describe the methods of controlling microbes.