

FOOD MICROBIOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10x2 = 20)

- 1 What is mesophilic?
- 2 What is psychrophilic bacteria?
- 3 What are the micro organism responsible for spoilage of fruits and vegetables?
- 4 What is souring?
- 5 Mention the preservatives used in fish processing.
- 6 What is ropiness?
- 7 Define food poisoning.
- 8 What is botulism?
- 9 What are the physical antimicrobial agents used for the control of micro organisms?
- 10 Name any two chemical antimicrobial agents.

SECTION - B (25 Marks)

Answer ALL Questions

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

- 11 a What are the extrinsic factors that influence growth of microorganisms foods.
OR
b How do you classify Yeast?
- 12 a Discuss the methods employed to prevent moldiness of bread.
OR
b Explain the spoilage of canned foods.
- 13 a Write notes on the spoilage of meat under aerobic conditions.
OR
b How eggs are contaminated?
- 14 a Describe botulism.
OR
b Brief on thermal death time.
- 15 a Discuss staphylococcal food intoxication.
OR
b What are the methods adopted for purification of water?

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Describe the morphological characteristics of bacteria.
- 17 Elaborate on general types of microbial spoilage of fruits and vegetables.
- 18 Summarise on spoilage of fish and sea foods.
- 19 Write in detail on salmonellosis.
- 20 Explain the principles of HACCP in food industry.