



QP CODE: 21002027



21002027

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2021**First Semester**

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010103 - FOOD MICROBIOLOGY

2019 ADMISSION ONWARDS

53295520

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)*Answer any **eight** questions.**Weight 1 each.*

1. Compare Lytic Cycle & Lysogenic cycle.
2. Define binary fission.
3. Comment on antimicrobial agents.
4. Define phenol coefficient.
5. Which is the suitable method to find out the production of indole by bacteria and write on its principle?
6. Which are the methods by which a micro-organism adjusts its internal cytoplasmic pH?
7. Differentiate perishable & non-perishable foods with suitable example.
8. List out mechanisms resulting in the distortion of a can during canned food spoilage.
9. List the advantages of yeast based single cell proteins.
10. Write a note on mycotoxins with suitable examples.

(8×1=8 weightage)

Part B (Short Essay/Problems)*Answer any **six** questions.**Weight 2 each.*

11. How can we classify living things?
12. Which of the physical methods is most suitable for killing both vegetative cells as well as spores ?
13. Explain the role of plasmids in drug resistance.
14. Identify the growth phase in which there is constant increase in the growth rate & write down its features.





15. How will you select the media for transport of micro-organisms from the site of isolation to lab? What should be its properties?
16. How will you evaluate the microbial quality of milk ?
17. What are the applications of enzymes in food industry that act on carbohydrates?
18. Describe the nature of Shigellosis with measures of control.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Discuss the principle, working and application of electron microscope.
20. Compare the effect of intrinsic and extrinsic parameters affecting microbial growth.
21. Describe various mechanisms of spoilage observed in fruits and vegetables.
22. Explain the harmful aspects of Salmonella in food and its control measures.

(2×5=10 weightage)

