



22001442

QP CODE: 22001442

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, JULY 2022

First Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010103 - FOOD MICROBIOLOGY

2019 ADMISSION ONWARDS

4A5A5510

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Comment on Eukaryotic Ribosome.
2. Distinguish between Yeast & Molds with examples.
3. What are disinfectants?
4. Define chemotherapeutic agents.
5. Create a method for counting bacteria in water.
6. Which are the methods by which a micro-organism adjusts its internal cytoplasmic pH?
7. Write on types of pasteurization techniques applied for milk preservation.
8. Identify the can distortion in which one side of the can pops out when the other side is dented with hand.
9. Define single cell proteins.
10. Give an account of edible fungi.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Comment on morphological characteristics of a bacteria.
12. How are heat sensitive substances sterilized ?
13. Microorganisms are gaining resistance against majority of antimicrobial drug. Give reasons.





14. Illustrate the diversity of nutritional requirements among Bacteria, citing suitable examples.
15. Identify the mechanisms by which bacteria protect themselves from extreme temperatures.
16. Is E. coli considered as an indicator of faecal contamination. Justify. Write on any method for detecting E. coli in water.
17. Describe the nature of Shigellosis with measures of control.
18. What are major foodborne diseases caused by Salmonella?

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Give a detail account on classification of microorganism.
20. How can you identify & characterise a bacteria?
21. Give an account of meat spoilage.
22. Compare beneficial and harmful aspects of bacteria in food.

(2×5=10 weightage)

