



QP CODE: 23003103



Reg No : .....

Name : .....

**M Sc DEGREE (CSS) EXAMINATION, APRIL 2023**

**First Semester**

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

**CORE - FQ010103 - FOOD MICROBIOLOGY**

2019 ADMISSION ONWARDS

D5E060F5

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight 1 each.*

1. Distinguish between Nomenclature & Classification.
2. Define Hfr cells.
3. Differentiate between bacteriostatic and bactericidal agents.
4. List the gaseous agents used for sterilization.
5. Define growth rate.
6. Write down the advantages & disadvantages of microscopic counting and plate counting methods.
7. What are the reasons for hydrogen swell?
8. What is aerophilic plate count?
9. Identify the enzymes used for bread in baking industry
10. What is botulism?

(8×1=8 weightage)

**Part B (Short Essay/Problems)**

*Answer any **six** questions.*

*Weight 2 each.*

11. Explain the nuclear structure of eukaryotic cell.
12. Which of the physical methods is most suitable for killing both vegetative cells as well as spores?
13. What is the importance of drug resistance in our day today life?





14. Write on various techniques to find out the shape of bacteria, its cell wall nature and motility.
15. What are the nutrients that affect microbial growth?
16. Describe the changes that occur during spoilage of raw milk.
17. What are prebiotics and list their beneficial traits?
18. Which are the major foodborne diseases caused by viruses? Mention its symptoms & mode of transmission.

(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight **5** each.*

19. Create a review on different modes of bacterial recombination.
20. Create a review on intrinsic parameters affecting bacterial growth.
21. Compare thermophilic and mesophilic spoilage observed in canned foods.
22. Describe the diseases and symptoms caused by Clostridium species through food.

(2×5=10 weightage)

