

QP CODE: 19002346



Reg No : .....

Name : .....

**M.Sc. DEGREE (C.S.S ) EXAMINATION, NOVEMBER 2019**

**First Semester**

Faculty of Science

FOOD TECHNOLOGY AND QUALITY ASSURANCE

**Core - FQ010103 - FOOD MICROBIOLOGY**

2019 Admission Onwards

BA26626B

Time: 3 Hours

Maximum Weight :30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight 1 each.*

1. What are the functions of Capsule in a bacterial cell?
2. Differentiate between Septate & Non septate fungi
3. What are surface active agents?
4. Describe tube dilution technique.
5. What is negative staining? Give suitable example.
6. Explain the characteristics of an organism which is able to grow only in the presence of 2-10 % of Oxygen. Give suitable example.
7. How does dark firm dry (DFD) meat is formed?
8. What are the causes for bacterial soft rot?
9. How invert sugar is produced and list its functional properties?
10. Define food poisoning

(8×1=8 weightage)

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

*Answer any **six** questions.*

*Weight 2 each.*

11. Distinguish between TEM & SEM
12. List the areas where microbial control is essential.
13. Classify antibiotics on the basis of mode of action with suitable examples.





14. Describe any anaerobic culture method
15. Classify bacteria based on growth temperature.
16. Write on two-class and three class attribute plans for microbiological sampling.
17. Describe the infection caused by Enteropathogenic E. coli and Enterohemorrhagic E. coli
18. What is food poisoning? Describe the symptoms and diseases caused by Staphylococcus aureus.

(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight **5** each.*

19. Describe the structure and function of bacterial cell
20. Describe various stages of bacterial growth curve.
21. List out the methods for enumeration of coliforms in water.
22. Give an account of single cell proteins, its production, advantages and disadvantages.

(2×5=10 weightage)

