

45063

M.Sc. DEGREE EXAMINATION, APRIL 2015.

FOURTH SEMESTER

Microbiology

Paper III — FOOD MICROBIOLOGY

Time : Three hours

Maximum : 75 marks

(No additional sheet will be supplied)

PART A — (5 × 3 = 15 marks)

Answer any FIVE questions.

Each question carries 3 marks.

Each answer should not exceed 1 page.

1. Aflatoxins
2. Bacillus cereus
3. Microbial spoilage of canned foods
4. Edible mushrooms
5. Salmonellosis
6. Fermented foods
7. Single cell protein
8. Food additives

PART B — (4 × 15 = 60 marks)

Answer ALL questions.

Each question carries 15 marks.

Each answer should not exceed 6 pages.

9. Explain in detail about various extrinsic factors affecting the growth of microorganisms in food.

Or

10. Explain the role of chemical preservatives in food preservation.

11. Write notes on following:

(a) What are various causes of food spoilage? Explain. (8)

(b) Write about Indian and International food safety standards. (7)

Or

12. Describe in detail the food borne toxic infections.

13. Write an essay on Fermented milk products and their nutritional value and safety aspects.

Or

14. Describe microbiological aspects of manufacture of alcoholic beverages.

15. Explain the role of pre requisites in the implementation of HACCP as a food safety Tool.

16. Write notes on

(a) MPN method (7)

(b) GM foods (8)

