

(6 pages)

Reg. No. :

Code No. : 7265

Sub. Code : PMBM 41

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2023

Fourth Semester

Microbiology — Core

FOOD MICROBIOLOGY

(For those who joined in July 2017 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. Which of the following microorganisms contains a lot of vitamins?
- (a) Bacteria (b) Yeast
(c) Algae (d) Protozoa

2. What are the factors that contribute to microbial growth?
- (a) P^H
(b) Moisture
(c) Oxidation-Reduction Potential
(d) All of the above
3. At _____, the most spoilage bacteria grow.
- (a) acidic pH (b) neutral pH
(c) alkaline pH (d) all of the above
4. Aflatoxin is produced by
- (a) *Aspergillus sp.*
(b) *Salmonella sp.*
(c) *Fusarium sp.*
(d) *Streptococcal sp.*
5. Which of the following foodborne parasite is transmitted to humans through the ingestion of undercooked or raw pork?
- (a) *Clostridium difficile*
(b) *Aspergillus fumigatus*
(c) *Trichinella spiralis*
(d) *Fusarium solani*

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6. Canned food poisoning is commonly linked to which of the following microorganisms?
- (a) *Staphylococcus aureus*
(b) *Vibrio cholerae*
(c) *Taenia solium*
(d) *Clostridium botulinum*
7. The main microorganism in yoghurt is _____.
- (a) *Streptococcus thermophilus*
(b) *Leuconostoc Citrovorum*
(c) *Lactobacillus acidophilus*
(d) *Streptococcus lactis*
8. Which of the following products is acidic and has no aroma?
- (a) Cultured buttermilk
(b) Cultured sour cream
(c) Bulgarian milk
(d) Acidophilus milk
9. A substance intentionally added that preserves flavour and improves taste is called _____.
- (a) Food additive
(b) Food adulterant
(c) Food contaminant
(d) Food material

10. Single cell protein obtained from
- (a) fungi (b) bacteria
(c) Algae (d) All the above

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

11. (a) Contrast the scope of food microbiology.
Or
(b) Compile intrinsic factor of microbial growth.
12. (a) Justify the spoilage of food.
Or
(b) Focus on osmotic pressure for preservation.
13. (a) Relate prevention of food borne infection.
Or
(b) Infer intoxication.
14. (a) Correlate genetically engineered food.
Or
(b) Prepare bread making.

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15. (a) List out the edible mushroom.

Or

(b) Report the plant sanitation and employee health.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Describe the probiotic microbes in food products.

Or

(b) Differentiate the main composition of food.

17. (a) Extend preservation of milk and milk products.

Or

(b) Paraphrase contamination and its sources.

18. (a) Define fungi toxins.

Or

(b) List out the bacteria causing food borne infection.

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19. (a) Compute oriental fermented food.

Or

(b) Explain fermented beverage and its types.

20. (a) Describe single cell protein.

Or

(b) Differentiate food controlling agencies and its regulation.

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