

Sg. 4

TM242384X

Reg. No : .....

Name : .....

MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2024

2023 ADMISSIONS REGULAR

SEMESTER II - M. Voc. Food Processing Technology

VFPT2G04TM20 - Food Microbiology

Time : 3 Hours

Maximum Weight : 30

**Part A**

**I. Answer any Eight questions. Each question carries 1 weight**

**(8x1=8)**

1. Enumerate any four historical developments in food microbiology.
2. What are the sources of contamination of foods?
3. What is microbial growth curve?
4. Define a) fixation b) dye c) chromophore d) mordant
5. What are the different ways to reduce water activity?
6. Define how does pH affect the growth of microorganisms.
7. List the aerobic spoilage caused by mold on meat.
8. List the reasons for the contamination of fish.
9. Give an outline on DNA.
10. Define a) Genome b) Plasmid

**Part B**

**II. Answer any Six questions. Each question carries 2 weight**

**(6x2=12)**

11. Discuss the sources of contamination. a) Human b) Equipment
12. Write a note on lipolysis and putrefaction.
13. Differentiate between Prokaryotic cell and eukaryotic cell
14. Write a note on pure culture techniques.
15. Write notes on foods as energy sources for microorganisms.
16. Write a note on food intoxication and food infection.
17. Write a note on ropiness of milk.
18. Describe the characteristics of genetic code.

**Part C**

**III. Answer any Two questions. Each question carries 5 weight**

**(2x5=10)**

19. Describe the different culture media.
20. Microorganisms be grouped on the basis of their growth capabilities at different redox potentials and oxygen availabilities. Explain?
21. Write notes on the contamination and spoilage of eggs.
22. Explain a) DNA replication b) Bacterial transformation.

