

TM244434Y

Reg. No :

Name :

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

2022 ADMISSIONS REGULAR

SEMESTER IV - Food Science And Nutrition

FN4E02TM20 - Food Microbiology

Time : 3 Hours

Maximum Weight : 30

Part A

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

(8x1=8)

1. Discuss the role of pH as a factor affecting the survival of microbes.
2. Which are the microorganisms commonly present in the soil?
3. What is the principle of a laminar flow chamber?
4. What is Microbiological Criteria?
5. What is pin-spot moulding ?
6. What are the characteristics of egg albumen that prevent microbial growth?
7. What are mycotoxins?
8. Write a note on Salmonellosis.
9. What is HACCP?
10. What is TACCP?

Part B

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

(6x2=12)

11. Write a note on the inherent characteristics of food which prevent microbial growth.
12. Explain MAP.
13. Write a note on the use of immune assays for the detection of microbes.
14. Elaborate on the shelf life enhancement of fruits and vegetables.
15. What are the factors influencing spoilage of meat?
16. Discuss the cause and management of epidemic dropsy.
17. Write a note on shell fish poisoning.
18. List and discuss the principles of HACCP.

Part C

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

(2x5=10)

19. Explain the conventional methods of microbiological assay of food samples.
20. Discuss the microbial spoilage that can occur in canned foods.
21. Explain any two food borne toxic infections.
22. Explain the importance of an effective Food Safety Management System in a food service establishment.

