

TM252575D

Reg. No :

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2025
2020, 2021, 2022, 2023 ADMISSIONS SUPPLEMENTARY
M.VOC F.P.T SEMESTER II - GENERAL
VFPT2G04TM20 - Food Microbiology

Time : 3 Hours

Maximum Weight : 30

Part A

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

(8x1=8)

1. Write about prebiotics.
2. List the genera that are now included in the group of lactic acid bacteria.
3. What is a selective media?
4. Differentiate between resolution and contrast?
5. Comment on the factors affecting aw.
6. Write about oxidation reduction potential.
7. List the aerobic spoilage caused by mold on meat.
8. Define the terms a) flipper b) springer c) soft swell d) hard swell
9. Give an outline on DNA.
10. What is transduction?

Part B

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

(6x2=12)

11. Discuss the current status of probiotics.
12. Explain the following a) Food biopreservation b) Food bioprocessing.
13. Explain different sexual and Asexual reproduction in bacteria.
14. Write a note on molds.
15. Discuss the role of water in the growth of microorganisms.
16. What are the factors influencing the kind and rate of fish spoilage?
17. Describe the spoilage of meat by bacteria.
18. Describe the characteristics of genetic code.

Part C

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

(2x5=10)

19. Illustrate the cell components and structure of bacterial cell.
20. Microorganisms be grouped on the basis of their growth capabilities at different redox potentials and oxygen availabilities. Explain?
21. Explain the spoilage of canned foods.
22. Write a note on DNA as genetic material.