

**TM254160A**

**Reg. No : .....**

**Name : .....**

**MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2025  
2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY  
SEMESTER IV - FOOD SCIENCE & NUTRITION ELECTIVE COURSE  
FN4E02TM20 - Food Microbiology**

**Time : 3 Hours**

**Maximum Weight : 30**

**Part A**

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

**(8x1=8)**

1. Write a note on the beneficial role of yeasts.
2. Differentiate between intrinsic and extrinsic factors affecting growth of bacteria.
3. What are Sampling Plans?
4. Write a note on ELISA test.
5. What are the characteristics of egg albumen that prevent microbial growth?
6. What is bacterial soft rot?
7. Comment on acrylamide as a contaminant.
8. Write a note on Aflatoxicosis.
9. Write a note on risk assessment.
10. What is TACCP?

**Part B**

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

**(6x2=12)**

11. Explain MAP.
12. Elaborate on the microorganisms found in air and water.
13. Comment on the role of polymerase chain reaction in food microbiology.
14. What are the factors influencing spoilage of meat?
15. Give an account of the aerobic spoilage of meat.
16. Comment on techniques that can be adopted to minimize pesticide residues in fruits and vegetables.
17. Write a note on lathyrism.
18. Bring out the benefits of HACCP implementation in a food service establishment.

**Part C**

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

**(2x5=10)**

19. Write an essay on rapid methods of microbiological examination.
20. Discuss the spoilage in eggs and how it can be prevented.
21. Write an essay on naturally occurring toxicants in foods.
22. Write an essay on the prevention of food hazards of microbial origin.