TB253141X

Reg. No :.....

Name :.....

BACHELOR'S DEGREE EXAMINATION,OCTOBER 2025

2024 ADMISSIONS REGULAR

B.VOC FPT SEMESTER III - GENERAL

VFPT3G05B23 - Food Microbiology

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks (10x2=20)

1. Identify the role of microorganisms in food.
2. Paraphrase on fumigation.
3. List out the undesirable effects of microorganisms.
4. Define growth in microorganisms.
5. List out the various ways in which microbial decomposition can be prevented or delayed.
6. List out the different way in which we can prevent or delay microbial decomposition.
7. Classify foods based on pH.
8. Point out the effect of biological structure on microbial growth.
9. What is anthracnose?
10. Classify foods based on ease of spoilage.
11. List out the characteristics of passive diffusion.
12. Recall on prebiotics.

Part B

II. Answer any Six questions. Each question carries 5 marks (6x5=30)

13. Write a note on chemical changes caused by the bacteria in food.
14. Explain the role of plants and animals as source of contamination.
15. Write a note on the beneficial and harmful effect of microorganisms.
16. Write a note on morphology of virus.
17. Explain about concept of water activity.
18. Explain food intoxication.
19. Identify the different types of spoilage in bread.
20. Write a note on nutrient transport.
21. Write a note on advantages and applications of biopreservatives.

Part C

III. Answer any Two questions. Each question carries 15 marks (2x15=30)

22. Discuss in detail about control of microorganisms.
23. Explain in detail about spoilage of fish.
24. Explain spoilage of egg.
25. Write a note about detailed note about prebiotics.