



Avinashilingam Institute for Home Science and Higher Education for Women

Deemed to be University Estd. u/s 3 of UGC Act 1956, Category 'A' by MHRD (now MoE)

Re-accredited with an 'A++' Grade by NAAC CGPA 3.65/4, Category I by UGC

Coimbatore - 641 043, Tamil Nadu, India

Continuous Internal Assessment -August, 2025

V Semester

Class: III B.Sc

Branch : Food Service Management and Dietetics

Time: 2 Hours

Max. Marks: 60

23BFDC09 Food Microbiology and Sanitation

Course Outcomes:

CO1 : Acquire the knowledge on basic concepts of microbes in food and human welfare.

CO2 : Relate theoretical knowledge with microbes in the environment.

CO3 : Comprehend the knowledge gained on the characteristics of the microorganisms in food and apply the techniques to control microbes.

CO4 : Understand the relevance of microbial spoilage of various foods and its toxic effects.

CO5 : Suggest framework on the concepts of Quality Control Activities.

Part A

6 x 1 =6

Choose the Correct Answer

1. The cell wall of bacteria is composed of
a. Amino acids b. peptidoglycan c. starch d. glucose CO1K2
2. Bacteria in cubical shape in groups of eight or more are called
a. Sarcinae b. cocci c. bacilli d. spirillum CO2 K2
3. The common method of reproduction in yeasts is called
a) Cell Division b) Budding c) Mitosis d) Meiosis CO1 K2
4. Ropiness is a type of spoilage in
a. Meat b. Vegetables c. Milk d. Cereals CO4 K2
5. Bacterial soft rot in vegetables is caused by
a. Pencillium b. Saccharomyces c. Rhizopus d. Pseudomonas CO4 K3
6. Bloom in meat refers to the
a. Tissue b. Fat c. Colour d. Moisture CO5 K2

Part B

3 x 6 = 18

Answer ALL questions

Each answer should not exceed 400 words or two pages

- 7.a. Explain the structure of bacterial cell. CO2 K4
OR
- 7.b. Write a short note on contamination of cereals and cereal products. CO1 K2
- 8.a. Brief on preservation of fruits and vegetables. CO2 K2
OR
- 8.b. Describe the different types of spoilage in bread. CO2 K3
- 9.a. Explain the different types of molds. CO5 K3
OR
- 9.b. Detail on Codex alimentaris. CO2 K2

Part C

3 x 12 = 36

Answer ALL questions

Each answer should not exceed 800 words or four pages

- 10.a. Elaborate on the mechanism of virus invasion of a living cell. CO2 K4
OR
- 10.b. Explain the beneficial role of microorganisms. CO2 K3
- 11.a. Describe in detail the spoilage in milk and milk products. CO4 K3
OR
- 11.b. Explain the different types of rots in fruits and vegetables with examples. CO3 K4
- 12.a. Detail on the seven principles of HACCP. CO5 K3
OR
- 12.b. Discuss the role of FSSAI in ensuring food safety and quality control. CO1 K3
