

**Avinashilingam Institute for Home Science and Higher Education for Women
Coimbatore-641043.**

Master's Degree Examination – November 2017

I---Semester

**Class : I PG
Major : FSN**

**Time: 3 hours
Max. Marks: 60**

**17MFNC02 Food Microbiology and Food safety
Part A**

Choose the correct answer

10 x 1/2 = 5

1. Bacteria that has the capacity to grow under either aerobic or anaerobic conditions is referred to as -----
a. Micro aerophilis b. Thermophiles c. Facultative anaerobes d. psychotrophs
2. The unicellular brown algae that are found in the ocean and also in fresh water are
a. Chamydomonas b. diatoms c. eye spots d. spirogyra
3. Chief gas formers in milk are -----
a. Streptococcus spp b. Clostridium spp c. Alcaligenes d. Micrococcus
4. The dairy mold is otherwise called as -----
a. Clostridium spp b. Penicillium spp c. Geitrichum d. Monila spp
5. Ergotism is caused by -----
a. Bacillus cereus b. Claviceps purpurea c. Clostridium perfringens d. Micrococcus
6. The mold that produces aflatoxins is -----
a. Claviceps b. Clostridium c. Aspergillus d. Deuteromyces
7. ----- are poisons inhaled by pests and causes death
a. Residual poisons b. repellents c. Fumigants d. contact poisons
8. One of the following food involved in Staphylococcus food poisoning are
a. ham b. fish c. bread d. milk
9. ----- was established in 2006
a. FAO b. WTO c. APDA d. FSSAI
10. AGMARK defines the quality of the following except
a. Butter b. egg c. cereals d. meat

