



Avinashilingam Institute for Home Science and Higher Education for Women

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

Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B

Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination –June/July 2021

II Semester

Class : I UG
Major : Food Science and Nutrition

Time : 3 Hours
Max. Marks : 100

18BFNC05 Food Microbiology

Part A

10 x 1 = 10

Choose the Correct Answer

1. A long, branching filamentous structure of a fungus is
a. Mycellium
b. Hypha
c. Septa
d. Pseudohyphae
CO1K1
2. Candida is a genus of
a. Bacteria
b. Fungi
c. Mould
d. Yeast
CO1K1
3. Black rot of onion is due to
a. A. Niger
b. A. tenuis
c. C. Lagenarium
d. Fusarium spp.
CO2K2
4. Bananas undergo a type of spoilage known as
a. Gray mold rot
b. Green mold rot
c. Crown rot
d. Pink mold rot
CO2K2
5. The ropiness of breads is caused by the growth of strains
a. Fusarium
b. Penicillium digitatum
c. Bacillus substilis
d. Rhizopus stolonifies
CO3K1
6. The most common form of spoilage in egg due to bacteria is
a. Rotting
b. Ropiness
c. Black leg
d. Smut
CO3K2
7. _____ commonly used fermented soya bean product.
a. Temph
b. Miso
c. Soy Sauce
d. All the above
CO4K1
8. The microbe produce off-odors in seven days old chicken is
a. C.perfringens
b. S.sandiego
c. S.putrefaciens
d. P.fragi
CO4K2
9. Optimum pH susceptible to microbial spoilage for meat and fish is
a. 4.5 - 5.5
b. 6.5-7.5
c. 7.0 - 8.0
d. 8.0-9.0
CO5K1
10. Which of the following is a food borne infection?
a. Salmonelosis
b. Botulism
c. Staphylococal intoxication
d. All the above
CO5K1

Part B

5 x 6 = 30

Answer ALL questions

Each answer should not exceed 400 words or two pages

- 11.a. Explain the general morphology of fungi. CO1K2
(or)
11.b. Describe about batch and continuous culture. CO1K2
- 12.a. Discuss how pulses are contaminated and spoiled. CO2K2
(or)
12.b. Explain the types of microbial spoilage in sugar and sugar products. CO2K2
- 13.a. Outline the contamination and spoilage of canned foods. CO3K3
(or)
13.b. Write a note spoilage and preservation of egg. CO3K3
- 14.a. Discuss the procedure for cheese making. CO4K3
(or)
14.b. Write a note on Sauerkraut preparation. CO4K3
- 15.a. Detail on the streptococcus faecalis food infection. CO5K2
(or)
15.b. Enumerate on salmonellosis infection and its control measures. CO5K2

Part C

5 x 12 = 60

Answer ALL questions

Each answer should not exceed 800 words or four pages

- 16.a. Explain in detail on the growth curve of bacteria. CO1 K3
(or)
16.b. Elaborate the extrinsic factors affecting the microbial growth. CO1K2
- 17.a. Highlight the types of microbial spoilage in fruits and vegetables. CO2K2
(or)
17.b. Describe the contamination and spoilage of cereals and its products. CO2K3
- 18.a. Describe the spoilage and methods used to control microorganisms in milk and its products. CO3K3
(or)
18.b. What are the changes caused by microorganism in spoilage of meat and its product? CO3K2
- 19.a. Elaborate the beneficial effect of microbes in the preparation of soy based foods. CO4K3
(or)
19.b. Explain the factors affecting the growth of microorganism in wine. CO4K2
- 20.a. Give a detailed note on botulism and staphylococcal intoxication. CO5K3
(or)
20.b. Write a detailed note on shigellosis and clostridium perfringers illness. CO5K3
