

**Avinashilingam Institute for Home Science and Higher Education for Women  
(Deemed to be University), Coimbatore-641 043**

**Master's Degree Examination – November 2018  
Semester-I**

**Class : I PG**  
**Major : Food Service Management and Dietetics**

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

**17MFDCO5 Food Microbiology and Safety**

**Part A**

**10 x 1/2 = 5**

**Choose the correct answer**

1. Moulds belong to the class of \_\_\_\_\_  
a) Bacteria    b) Fungi    c) Virus    d) Protozoa
2. An Ideal pH for the growth of bacteria is \_\_\_\_\_  
a) 4.6    b) 4.8    c) 5.6    d) 5.8
3. \_\_\_\_\_ is used as bio-preservative in bread  
a) sulphide    b) Bromine    c) Acetic acid    d) Lactic acid
4. Cheese prepared from curd is by coagulating the \_\_\_\_\_ of milk  
a) Albumin    b) Globulin    c) Casein    d) Prolamine
5. Proteolytic enzyme decomposes \_\_\_\_\_ in meat, fish and egg  
a) fat    b) protein    c) vitamins    d) minerals
6. Juices of grapes is called as \_\_\_\_\_  
a) Wart    b) Vats    c) Varts    d) Must
7. Staphylococcus food poisoning is due to \_\_\_\_\_  
a) Staphylococcus thompson    b) Staphylococcus aureus  
c) Staphylococcus hielderberg    d) Staphylococcus enteretis
8. Food borne illness caused by \_\_\_\_\_ would be considered as infection  
a) Bacteria    b) Fungi    c) Virus    d) yeast
9. Disinfectant commonly used to treat water is \_\_\_\_\_  
a) Ethylene    b) Sulphide    c) Bromine    d) Chlorine
10. CCP means \_\_\_\_\_  
a) Critical Control Point    b) Current Control Point  
c) Casual control Point    d) Critical Counter Point

**Part B**

**5 x 4 = 20**

**Answer ALL questions**

**Each answer should not exceed 200 words or one page**

11. a. Illustrate the importance of fungi and yeast in food microbiology  
(OR)  
11.b. Summarize the general characteristics of viruses.
- 12.a. Demonstrate the purification of water in food sectors.  
(OR)  
12.b. List out the measures applied in controlling microorganisms in bread
- 13.b. Examine the spoilages seen in fruits and vegetables.  
(OR)  
13.b. Describe the effect of spices on microorganisms.
- 14.a. Explain the factors affecting food spoilage.  
(OR)  
14.b. Discuss the role of chemical agents in controlling microorganisms
- 15.a. Examine the sewage disposal methods used in food production sectors.  
(OR)  
15.b. Discuss on the safety management practices followed at household levels.

**Part C**

**5 x 7 = 35**

**Answer ALL questions**

**Each answer should not exceed 600 words or three pages**

- 16.a. Distinguish the bacterial groups based on physiological growth factors.  
(OR)  
16.b. Examine the importance of microbes in food biotechnology.
- 17.a. Explain the measures to control microorganisms in milk.  
(OR)  
17.b. Illustrate the organisms associated with spoilage in cereal and cereal products.
- 18.a. Assess the measures to control microorganisms in poultry and fish.  
(OR)  
18.b. Explain the effect of salt and sugar on microorganisms.
- 19.a. Discuss on the outbreaks and preventive measures of food borne diseases.  
(OR)  
19.b. List out and explain the physical agents used to control microorganisms in food industries.
- 20.a. Express the personnel hygiene practices followed in food sectors.  
(OR)  
20.b. Analyse the principles of HACCP and brief the steps in following HACCP in food industries.

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