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

Master's Degree Examination – November 2017

I-Semester

Class : I PG **Max. Marks: 60**
Major: Food Service Management and Dietetics **Time: 3 hours**

17MFDC05-Food Microbiology and Food Safety

Part A **10 x 1/2 = 5**
Answer the following
Choose the correct answer

1. A group of organisms which stand between the bacteria and fungi is called

a.Streptomyces b. Acetobacter c.Actinomycetes d.Penicillium

2. Ropiness of milk is caused by

a.Lactobacillus lactis b.Aerobacter aerogenes

c.Lactobacillus bulgaris d.Lactobacillus plantarium

3. Contamination of meat is due to

a.bleeding & handling b.handling & cutting

c.skinning & processing d.all of the above

4. Fruits and vegetables have about half their moisture removed before freezing by

a.Quick freezing b.dehydro freezing c.hydro freezing d. Slow freezing

5. Transfer of genes from one cell to another by a bacteriophage is known as

a.Conjugation b.Transduction c.Transformation d.Induction

6. Pyrenoid present in certain algae stores is

a.Starch b.Vitamins c.Minerals d.Water

7. Which strain provides burn or caramel flavour

a.Streptococcus lactis b.Aeromonas hydrophila c.Clostridium d.Putrefacians

8. Shells of diatoms are known as

a.Frustules b.Diatomaceous earth c.Chrysolaminarin d.Plastids

9. Protozoan probably defend themselves by the expulsion of harpoon like

a.mycocysts b.trichocysts c.toxicysts d.cytolysis

10. A causative agent of common scab in potatoes and sugar beets is

a.Streptomyces scabies b.Siderocapsan eusphaera

c.Naumanniella polymorpha d.Thiobacillus denitrifians

Part B 5 x 4 = 20

Answer ALL questions

Each answer should not exceed 200 words or one page

11.a. Write on the effect and prevention of spoilage in bread.

(Or)

11.b. State the importance of personal hygiene in food industry.

12.a. Explain the spoilage of fruits and vegetables.

(Or)

12.b. Write on pasteurization and its types.

13.a. Discuss on the microbiology of sugar products

(Or)

13.b. Discuss the growth characteristics of bacteria.

14.a. Write on the morphology of moulds.

(Or)

14.b. Write on the classification of viruses.

15.a. Write a short account on HACCP.

(Or)

15.b. Brief on sewage disposal methods.

Part C 5 x 7 = 35

Answer ALL questions

Each answer should not exceed 600 words or three pages

16.a. Write short notes on (i) Bacterial reproduction (ii) Morphology of yeasts.

(Or)

16.b. Discuss on the organisms associated with grains with special references to mycotoxin.

17.a. Explain the spoilage of fish giving details on thr organism involved in the spoilage and the changes in the fish. Add a note on the control of spoilage of fish.

(Or)

17.b. Explain on the preservation of meat.

18.a. Write on the symptoms, causative agent and prevention of staphylococcal food poisoning.

(Or)

18.b. Write on the sterilization methods followed to control microorganisms.

19.a. Explain on the morphology of viruses.

(Or)

19.b. Write elaborately on genetically engineered organisms.

20.a. Write in detail the preservation methods using high and low temperatures.

(Or)

20.b. Write on the chemical agents used to control microorganisms.

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