



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 –November 2019 Semester III

Class : II UG

Major : FSMD

Time: 3 hours

Max. Marks: 100

18BFDC10 Food Microbiology and Safety

Part A

10 x 1 = 10

Choose the correct answer

- The yeast commonly used in the food industry is _____.
a. Debaromyces b. Listeria c. Candida d. Saccharomyces
- Sliminess/ ropiness of a food is caused due to presence of bacterial _____.
a. spores b. encapsulation c. pigments d. toxins
- An important source of heat-resistant spore-forming bacteria is from _____.
a. air b. sewage c. soil d. water
- In bread *Bacillus subtilis* causes _____.
a. ropiness b. rotting c. rotting d. pigmentation
- Mould which causes whisker formation in chilled meat is _____.
a. Geotrichum b. Thamnidium c. Aspergillus d. Mucor
- Sprouting in potatoes can be delayed by _____.
a. drying b. low temperature c. High temperature d. irradiation
- Salt fish are spoiled by which of the following bacteria?
a. acidophilic b. thermophilic c. halophilic d. psychrophilic
- The antibiotic penicillin is produced by which of the following *Penicillium* species?
a. *P. notatum* b. *P. glaucum* c. *P. camemberti* d. *P. citratum*
- Mushroom is a type of _____.
a. Bacteria b. Yeast c. Fungus d. protozoa
- Which of the following is a not a viral infection?
a. Influenza b. HIV c. Hepatitis A d. Cholera

Part B

5 x 6 = 30

Answer ALL questions

Each answer should not exceed 400 words or two pages

11. a. Discuss the contributions of Louis Pasteur to the field of microbiology.

(or)

11. b. Explain the morphological characteristics of yeast.

12. a. What are the sources of contamination of meat? Explain.

(or)

12. b. What are the spoilages that occur in poultry?

13.a. How will you ensure safety during food handling?

(or)

13. b. What are the types of heat sterilisation methods?

14.a. Explain the role of air in contaminating food.

(or)

14.b. Explain about purification of water.

15.a. Expand FSSAI. Discuss the functions.

(or)

15.b. Expand HACCP. Discuss its objectives.

Part C

5 x 12 = 60

Answer ALL questions

Each answer should not exceed 800 words or four pages

16.a. Illustrate the morphology of bacteria.

(or)

16.b. Discuss in detail the benefits of Micro organisms in detail.

17.a. Discuss the spoilage of fruits and vegetables and fruit preservation methods.

(or)

17.b. Give an account of air borne diseases, their mode of transmission and prevention.

18.a. Discuss the different types of hazards that affect food safety.

(or)

18.b. Design a standard operating procedure for canned meat industry.

19.a. What are the sources of water contamination? What are the methods of sterilisation suitable to control pathogenic micro organisms in water?

(or)

19.b. Explain the methods of testing the purity of water

20.a. Discuss in detail the steps involved in HACCP

(or)

20. b. Chalk out the role of FSSAI in maintaining food safety standards in India
