(For candidates admitted from 2016–2021 Batch)

M.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

Microbiology

FOOD AND DAIRY MICROBIOLOGY

Time: Three hours Maximum: 75 marks

PART A —  $(10 \times 2 = 20)$ 

Answer ALL questions.

- 1. Food protozoa
- 2. Microbial growth in food
- 3. SCP
- 4. Synbiotics
- 5. Preservation fruits
- 6. Ice cream
- 7. Structure of Cans
- 3. types of canning
- 9. Mycotoxins
- 10. GLP

## PART B — $(5 \times 5 = 25)$

Answer ALL questions, choosing either (a) or (b).

11. (a) Explain in detail of Baker's yeast.

Or

- (b) List out the factors influencing microbial growth in food.
- 12. (a) Write short notes on fermented vegetables.
  Or
  - (b) Give a detailed account on Prebiotics.
- 13. (a) Describe the preservation of sugar and sugar products.

Or

- (b) Briefly explain about the sea food preservation.
- 14. (a) Write short notes on methods of preservation.
  Or
  - (b) Describe the process of canning.
- 15. (a) Give Detail account on food poisoning.

Or

(b) Explain the food sanitation.

Answer any THREE questions.

- 16. Explain the sources of contamination with proper examples.
- 17. Explain the methods of fermented food products using microbes.
- 18. Enumerate the preservation of food products.
- 19. Write briefly about principles and methods preservation.

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20. Give a detailed account of Food borne disease,