

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2016-17& thereafter)

SUBJECT CODE: 16VF/VM/FM16
B.Voc. DEGREE EXAMINATION, NOVEMBER 2021
FOOD PROCESSING AND QUALITY CONTROL.

COURSE : MAJOR CORE
PAPER : FOOD MICROBIOLOGY WITH LABORATORY WORK
TIME : 3 HOURS **MAX. MARKS: 100**

SECTION – A **(20 Marks)**

ANSWER ALL THE QUESTIONS

I. Choose the correct answer: (10 x 1=10)

1. The major carrier of salmonellosis are
a. Meat and eggs b. Meat and fish c. Eggs and fish d. Eggs and fruits.
2. The undesirable change in a food that makes it unsafe for human consumption is referred as
a. Food decay b. Food spoilage c. Food loss d. All of the above.
3. Normally bacteria stop division
a. At 10°C b. At 5°C c. At 0°C d. At 20°C.
4. Which of the following statements are true about chemical preservatives
a. Microbicidal or microstatic agents b. Chemical preservatives often hazardous to humans
b. Sodium benzoate is a widely used preservative d. All of these.
5. Common food poisoning microbes are
a. Clostridium and Salmonella b. Clostridium and E. coli c. E. coli and Salmonella
d. Clostridium and Streptococcus

II. Fill in the Blanks:

6. Aflatoxin is produced by
7. Clostridium perfringens poisoning is associated with
8. Gram staining was discovered by
9. Open plate technique is used to enumerate microorganism present in
10. Decolorizer used in gram staining is

III. Answer the following (5 X 2 = 10)

11. Laminar air flow.
12. Inoculation loop.
13. Food borne intoxication
14. Spread plate technique
15. Differentiate prebiotics and probiotics

SECTION – B

Answer any TWO questions.

(15 x 2=30)

16. Role of the environmental factors on growth of microbes. Explain in detail.
17. Explain in detail the physical and chemical changes caused on food by microorganisms during spoilage
18. Write in detail the spoilage organisms found in cereals and pulses
19. List 6 food borne diseases and give its origin, symptoms and prevention.

SECTION – C

Answer any TWO questions.

(25 x 2=50)

20. Write in detail about the method used to detect the microorganism present in spoiled foods.
21. Define gram staining and explain in detail about how this method is useful in differentiating bacteria into two principle groups. Illustrate with a diagram.
22. List out the principle and procedure of different methods of streaking with a diagrammatic representation.
23. What method is used to identify the motility of the microorganisms? Explain its procedure in detail with a diagrammatic representation
