STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 86
(For candidates admitted during the academic year 2023 – 2024)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2023
FOOD PROCESSING AND QUALITY CONTROL
FIRST SEMESTER

COURSE   : MAJOR CORE
PAPER   : FOOD MICROBIOLOGY WITH LABORATORY WORK
SUBJECT CODE : 23VF/VM/FM16
TIME   : 2 HOURS   MAX.MARKS: 50

Q. No.	**SECTION A** **Answer ALL questions** (2 x 5 = 10 marks)	CO	KL
1.	Define Growth curve	1	1
2.	What are Semi-perishable Foods	1	1
3.	State the microbes involved in Spoilage of milk	1	1
4.	List a few symptoms of Food borne diseases	1	1
5.	Comment on Fermentation.	1	1
Q . No.	**SECTION B** **Answer ALL questions** (4 x 3 = 12 marks)	CO	KL
6.	a) Name the contributions of Louis Pasteur	2	2
	(OR) b) Differentiate Prebiotics and Probiotics	2	2
7.	a) Distinguish the spoilage microorganism in Egg and Fish.	2	2
	(OR) b) Enumerate the effect of pH on the growth of microbes	2	2
8.	a) Discuss the principle of Fermentation	3	3
	(OR) b) Illustrate the site of food borne illness.	3	3
9.	a) Differentiate perishable and non-perishable foods	3	3
	(OR) b) Interpret the stages in the growth of Bacteria	3	3
Q. No.	**SECTION C** **Answer any ALL questions** (2 x 4= 8 marks)	CO	KL
10.	a) Compare food intoxication and food borne infection **(OR)** b) Explain the role of LAB in Food.	4	4

11.	a) Illustrate the microflora of the alimentary tract. **(OR)** b) How do you differentiate Stable food and Shelf life.	4	4
SECTION D		**CO**	**KL**
Q. No.	**Answer ALL questions** **(2 x 10 = 20 marks)**		
12.	a) Evaluate the effect of environmental factors affecting growth of microorganisms. **(OR)**	5	5
	b) Summarize the physical and chemical changes caused in food by microorganisms during spoilage.	5	5
13.	a) Compile the origin, symptoms and prevention of any 2 Food borne illnesses **(OR)**	5	6
	b) Substantiate the general characters of Bacteria and Viruses	5	6

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