

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2023-24& thereafter)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2024
FOOD PROCESSING AND QUALITY CONTROL
FIRST SEMESTER

COURSE : MAJOR CORE
PAPER : FOOD MICROBIOLOGY WITH LABORATORY WORK
SUBJECT CODE : 23VF/VM/FM16
TIME : 5 HOURS

MAX. MARKS: 100

(Theory: 50 Marks + Practical: 50 Marks)

SECTION A				
Q. No.	Answer ALL questions:	(2 x 5 = 10)	CO	KL
1.	List the characteristic features of Protozoa.		1	1
2.	Classify Perishable Foods.		1	1
3.	State the microbes involved in Spoilage of meat.		1	1
4.	Comment on Prebiotics.		1	1
5.	Define Fermentation.		1	1
SECTION B				
Q. No.	Answer ALL questions:	(4 x 3 = 12)	CO	KL
6.	Narrate the contributions of famous Microbiologists.		2	2
	(or)			
7.	Enumerate the salient features of Fungi.		2	2
8.	Distinguish the spoilage microorganism in milk and meat.		2	2
	(or)			
9.	Appraise the spoilage of pulses.		2	2
10.	Discuss the principle of Fermentation.		3	3
	(or)			
11.	Illustrate the ways to prevent botulism in contaminated food.		3	3
12.	Relate the following foods to its shelf life and comment on the same: (i) Uncooked Dhal (ii) Chicken		3	3
	(or)			
13.	Interpret the growth curve of Bacteria.		3	3
SECTION C				
Q. No.	Answer any ALL questions:	(2 x 4 = 8)	CO	KL
14.	Differentiate Food borne Intoxication and Toxic infection.		4	4
	(or)			
15.	Explain the role of LAB in Food.		4	4
16.	Analyse the site of major food borne illness in the human body.		4	4
	(or)			
17.	How do you evaluate Stable food and Shelf life.		4	4
SECTION D				
Q. No.	Answer ALL questions:	(2 x 10 = 20)	CO	KL
18.	Explain the environmental factors affecting growth.		5	5
	(or)			
19.	Summarize the physical and chemical changes caused in food by microorganisms during spoilage.		5	5
20.	Diagrammatically represent the microflora of Alimentary tract.		5	6
	(or)			
21.	Substantiate the general characters of Bacteria and Viruses.		5	6
