

**STELLA MARIS COLLEGE (AUTONOMOUS), CHENNAI – 600 086**

(For Candidates admitted during the academic year 2004-05 & thereafter)

**SUBJECT CODE: BT/AO/FM33**

**B.Sc. DEGREE EXAMINATION NOVEMBER 2007  
THIRD SEMESTER**

COURSE : ALLIED -OPTIONAL  
PAPER : **FOOD MICROBIOLOGY**  
TIME : **3 HOURS**

**MAX. MARKS: 100**

**SECTION – A**

**ANSWER ALL QUESTIONS**

**(1x18=18)**

**I. CHOOSE THE CORRECT ANSWER:**

1. Aflatoxins are produced by  
a) Fungi      b) Algae      c) Yeast      d) Bacteria
2. Bacteria which grow at high temperature are  
a) Mesophiles      b) Alkaliphiles      c) Psychrophiles      d) Thermophiles
3. Pasteurisation is associated with  
a) Milk      b) Some fermented foods      c) a & b      d) None of these
4. Yeast reproduce asexually by  
a) Budding      b) Binary fission      c) Arthrospores      d) Conjugation
5. Botulism is caused by food containing  
a) Ochratoxin      b) Neurotoxin      c) Aflatoxin      d) Anatoxin
6. Natural preservatives are  
a) Sugar      b) Salt      c) a & b      d) None of these.

**II. MATCH THE FOLLOWING**

- |                    |   |                    |
|--------------------|---|--------------------|
| 7. Soy sauce       | - | Cold sterilization |
| 8. Biopreservative | - | Thawing            |
| 9. Protein         | - | Egg                |
| 10. Candling       | - | SCP                |
| 11. Freezing       | - | Nycin              |
| 12. Gamma rays     | - | Koji               |

**III. FILL IN THE BLANKS**

13. The organism used in the production of Bread is \_\_\_\_\_.
14. Preservation of food in sealed containers is called \_\_\_\_\_.
15. Freeze drying is also termed as \_\_\_\_\_.
16. Ropiness in milk is caused by \_\_\_\_\_.
17. Bacterial can be quantitatively determined by \_\_\_\_\_.
18. Holding of mixed dough for 15 minutes before baking is called \_\_\_\_\_.

**IV. ANSWER ANY SIX OF THE FOLLOWING IN 50 WORDS: (6x3=18)**

19. Wood Smoke
20. Leavening
21. Radiation
22. Cured meat
23. Hydrocooling
24. CAP
25. Bactofugation.
26. Drying
27. FDA

**SECTION – B**

**ANSWER ANY FOUR QUESTIONS NOT EXCEEDING 200 WORDS (4x6=24)**

28. Describe the production of Soy sauce supported by a flow chart.
29. Write notes on mycotoxins.
30. Explain the methods adopted for preservation of fish.
31. Highlight any four chemical preservatives.
32. Write briefly on the process of Canning.
33. Discuss the contamination of meat.

**SECTION – C**

**ANSWER ANY TWO QUESTIONS NOT EXCEEDING 1000 WORDS (2x20=40)**

34. Give an account of the source, production, nutritive value and disadvantages of SCP.
35. Discuss the agencies responsible for maintaining food quality, purpose of regulation and the food standards.
36. Describe in detail the spoilage and preservation of milk.
37. Write notes on a) Production of Bread  
b) Preservation using low temperature.

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