### STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086 (For candidates admitted during the academic year 2011 – 2012 & thereafter) SUBJECT CODE: 11BT/ME/FH23

### B.Sc. DEGREE EXAMINATION, APRIL 2014 BRANCH V.(C).-PLANT BIOLOGY AND PLANT BIOTECHNOLOGY SECOND SEMESTER

COURSE : MAJOR - ELECTIVE

PAPER : FOOD MICROBIOLOGY, SANITATION AND HYGIENE TIME : 1½ HOURS `MAX. MARKS: 50

#### SECTION - A

## ANSWER <u>ALL</u> OF THE FOLLOWING. EACH ANSWER NOT EXCEEDING 50 WORDS: $(10 \times 2 = 20 \text{ marks})$

- 1. What is blanching?
- 2. Comment on Aflatoxins.
- 3. What is cross contamination?
- 4. What is the role of sanitizer?
- 5. Explain ropiness of milk.
- 6. What are thermophiles?
- 7. Comment on Botulism.
- 8. Explain bacterial soft rot.
- 9. What are anaerobes?
- 10. What is thawing?

#### SECTION - B

## ANSWER ANY <u>FOUR</u> OF THE FOLLOWING. EACH ANSWER NOT EXCEEDING 200 WORDS: $(4 \times 5 = 20 \text{ marks})$

- 11. Enumerate the characteristics of bacteria
- 12. Describe the growth curve of bacteria.
- 13. Explain food contamination and spoilage in vegetables and fruits.
- 14. Briefly explain food borne illnesses with respect to *Clostridium sp.*
- 15. Highlight the effect of pH and temperature on growth of micro-organisms.
- 16. Describe safety in food storage and safety of left-over food.

## **SECTION - C**

# ANSWER ANY <u>ONE</u> OF THE FOLLOWING. EACH ANSWER NOT EXCEEDING 600 WORDS: $(1 \times 10 = 10 \text{ marks})$

- 17. Give a detailed account of cleaning methods Sterilisation and disinfection.
- 18. Outline the structure and layout of food premises.

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