

**STELLA MARIS COLLEGE (AUTONOMOUS), CHENNAI – 600 086
(For candidates admitted during the academic year 2008-09 & thereafter)**

SUBJECT CODE: VC/AC/FH33

**B.Sc. DEGREE EXAMINATION NOVEMBER 2010
BRANCH IV - CHEMISTRY
BRANCH V A – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY
BRANCH VI – ADVANCED ZOOLOGY & BIOTECHNOLOGY
THIRD SEMESTER**

**COURSE : VOCATIONAL COURSE – ALLIED CORE
PAPER : FOOD MICROBIOLOGY, SANITATION AND HYGIENE**

TIME : 2 ½ HOURS

MAX. MARKS: 100

SECTION – A

Answer the following in 50 words:

(10X3= 30)

1. Ultra pasteurization
2. Psychrophiles
3. Virion
4. Ropiness in milk
5. Botulism
6. Mycotoxin
7. Cross contamination
8. Detergents
9. Hypochlorites
10. Thawing of food

SECTION – B

Answer any FIVE questions each not exceeding 200 words.

(Draw diagrams wherever necessary)

(5X6= 30)

11. Discuss the general characters of Fungi.
12. Write on the effect of oxygen and temperature on the growth of microorganisms.
13. Write about the spoilage of fish and other sea foods.
14. Give an account of any two bacterial food borne illness.
15. What are the standards of personal hygiene required for food handlers?
16. Describe the growth curve of Bacteria.
17. Write about Aflatoxins.

SECTION – C

Answer any TWO questions each not exceeding 1000 words:

(2X20 = 40)

(Draw diagrams wherever necessary)

18. Discuss the general characters of the bacteria involved in the spoilage of food.
19. Elaborate on the contamination and spoilage of milk and milk products.
20. Give the structure and layout of food premises.
21. How will you dispose solid waste and liquid waste?
