

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

**SUBJECT CODE: VC/AC/FH33**

**B.Sc. DEGREE EXAMINATION NOVEMBER 2009**  
**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**

**18 Marks**

**I. Choose the correct answer (4X1 = 4)**

- 1) Conidia are cut off from special fertile hyphae called  
a) Conidiospores      b) Conidiophores      c) Sporangiphore      d) ygospore
- 2) The protein coat of a virus is called as  
a) Nucleic acid      b) Capsid      c) Ribosomes      d) Prions
- 3) Bacteria which need less amount of oxygen to grow are  
a) Psychrophiles      b) Thermophiles      c) Microaerophiles      d) Halophiles
- 4) Mycotoxins are produced by  
a) Bacteria      b) Algae      c) Protozoa      d) Fungi

**II. State True or False (5X1 = 5)**

5. Food poisoning is caused by *Clostridium botulinum*.
6. Faecal coliforms in water can be a source of food contamination.
7. The centrifugal procedure for removing bacteria from milk is called bactofugation.
8. Hypochlorites are widely used for disinfecting surfaces and equipments.
9. Raw food must always be placed above the cooked food to prevent cross contamination.

**III. Fill up the blanks (4X1 = 4)**

10. Foods with high fat content \_\_\_\_\_ more quickly.
11. Autoclave is an instrument used for \_\_\_\_\_.
12. Blanching is carried out to \_\_\_\_\_ the enzymes.
13. Purplish red color of meat is due to blood \_\_\_\_\_.

**VI. Match the following****(5X1 = 5)**

- |                            |                    |
|----------------------------|--------------------|
| 14. Curing                 | Budding            |
| 15. Discolouration in fish | <i>Aspergillus</i> |
| 16. Proteolysis            | Meat               |
| 17. Aflatoxin              | <i>Pseudomonas</i> |
| 18. Yeast                  | Milk               |

**V. Answer any six in 50 words****(6X3 = 18)**

19. Protozoa
20. Aflatoxins
21. Vectors
22. Spoilage of cereals
23. Food hygiene
24. Bactericidal
25. Pest control
26. Mycelium

**SECTION – B****Answer any FOUR of the following in 200 words****(4X6= 24)**

27. Explain Bacterial growth curve.
28. Comment on the importance of personal hygiene of food handlers.
29. How will you ensure the safety of left over food?
30. Describe food poisoning caused by *Salmonella*.
31. Describe the sources of contamination of fish.
32. Discuss temperature and oxygen on growth of microorganisms.

**SECTION – C**

**Answer any TWO of the following (2X20 = 40)**  
**Each answer should not exceed 1000 words**

33. Elaborate the methods of sterilization and disinfection.
34. Discuss the methods of contamination and spoilage of milk and milk products.
35. Write in detail the lay out of a kitchen design and equipments.
36. Discuss the various methods in handling waste products.

