

SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)

(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)

Chromepet, Chennai - 600 044.

B.Sc.CND - END SEMESTER EXAMINATIONS - APRIL 2025

SEMESTER - I

20UNDCT1002 - Food Microbiology

Total Duration : 2 Hrs.30 Mins.

Total Marks : 60

Section B

Answer any **SIX** questions ($6 \times 5 = 30$ Marks)

1. Describe the reproduction process of yeast.
2. Illustrate the drying method used in food preservation.
3. Compute on simple techniques of water purification and its advantages.
4. Explain application the production of Single cell protein.
5. List the various measures to prevent microbial food poisoning.
6. Classify chilling and freezing in food preservation.
7. Sketch the contamination and spoilage of milk and milk products.
8. Examine on
 - a) *Aspergillus niger*
 - b) *Saccharomyces cerevisiae*

Section C

Answer any **THREE** questions ($3 \times 10 = 30$ Marks)

9. Explain the characteristics and morphology of bacteria with a neat diagram.
10. Compute on food-borne diseases.
11. Determine the principles of food preservation using high temperature.
12. Classify the contamination, preservation and spoilage of cereal products and baked products.
13. Evaluate the role of microbes in food industry.
