# LOYOLA COLLEGE (AUTONOMOUS), CHENNAI - 600 034

## 1.Sc. DEGREE EXAMINATION -FOOD CHEMISTRY AND FOOD PROCESSING

### FIRST SEMESTER - APRIL 2018

#### 17PFP1MC03- FOOD MICROBIOLOGY

Date: 28-04-2018	Dept. No.	Max. : 100 Mark

Time: 09:00-12:00

#### Part A

## Answer ALL the questions.

 $10 \times 2 = 20 \text{ marks}$ 

- 1. What are psychrophilic organisms and obligate anaerobes?
- 2. Differentiate between perishable and non perishable foods.
- 3. Name four organisms that enter food through contaminated water.
- 4. What is metabiosis?
- 5. Define foodborne outbreak and infectious dose.
- 6. What are pathogens? Give two suitable examples.
- 7. Write the benefits of fermentation.
- 8. Define fermentation and starter cultures.
- 9. What are the advantages of microbiological reference criterion of foods?
- 10. Name any four rapid methods for detection of food borne pathogens.

#### Part B

## Answer any EIGHT questions.

 $8 \times 5 = 40 \text{ marks}$ 

- 11. Write short notes on binomial nomenclature.
- 12. Comment on foodbiowars.
- 13. Explain microbial growth curve with a diagram
- 14. Briefly spell out any five types of spoilage reactions in food.
- 15. What are the factors that accelerate microbial spoilage of fish?
- 16. Explain aerobic microbial spoilage in meat.
- 17. Discuss the importance of water activity in spoilage of fruits.
- 18. Classify food borne diseases and discuss Botulism.
- 19. Explain the role of *Staphylococcus aureus* in food borne diseases.
- 20. Elaborate on natural, controlled and back slopping fermentation.
- 21. Discuss fermentation biochemistry in food.
- 22. Differentiate between conventional and rapid testing methods.

#### Part C

## Answer any FOUR questions.

 $4 \times 10 = 40 \text{ marks}$ 

- 23. Discuss any five possible sources of microbial contamination of foods.
- 24. Elaborate on Specific spoilage organisms and antagonism in food spoilage.
- 25. Discuss mycotoxins of importance in foods.
- 26. Describe the role of starter culture in fermentation of milk to yoghurt.
- 27. Give a detailed account on Single cell proteins.
- 28. i. Write the protocol for microbial sampling of foods.

(5 marks)

ii. Diagrammatically represent sandwich ELISA and explain.

(5 marks)

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