

QP Code: P25B015

Reg. No :

Name :

ST MARY'S COLLEGE (AUTONOMOUS), THRISSUR-20

II SEMESTER (CBCSS-PG) DEGREE EXAMINATION, MARCH 2025

M Sc Microbiology

MBG2C06 : FOOD AND DAIRY MICROBIOLOGY

2024 Admission Onwards

Time:3 Hours

Maximum Weightage:30

Part A

*Short answer type questions: Answer **any four** questions. Weightage 2 for each question.
(4x2 = 8 Weightage)*

1. Explain the composition of milk. [BTL1]
2. List out the different microorganisms involved in the fermentation of idli and dosa. [BTL1]
3. What is Kefir? Describe the steps involved in the production of kefir. [BTL1]
4. What is water activity? How is it relevant in food spoilage? [BTL3]
5. Compare the principle and procedure of high electronic field and light pulse techniques used in the food industry. [BTL3]
6. Explain about the types of samples that are commonly tested during a food-borne disease outbreak investigation, and why? [BTL3]
7. Discuss the clinical manifestations and potential complications associated with listeriosis. [BTL4]

Part B

*Short essay-type questions: Answer **any four** questions. Weightage 3 for each question.
(4x3 = 12 Weightage)*

8. What are the key steps involved in the fermentation process of meat sausages? [BTL3]
9. Describe about traveller's diarrhoea. [BTL1]
10. Explain prebiotics with examples. [BTL2]
11. Explain briefly about appertization and mention the necessary procedures after this process. [BTL3]
12. Evaluate the etiology, pathogenesis & prevention strategies in controlling the spread of Hepatitis through food. [BTL5]
13. Discuss the microbiological processes involved in spoilage of canned food emphasizing the role of bacteria and factors involved in the spoilage. [BTL4]
14. Differentiate between Green olives and Ripe olives. [BTL4]

Turn Over

Part C

*Essay-type questions: Answer **any two** questions. Weightage 5 for each question.
(2x5 = 10 Weightage)*

15. Explain in detail the different factors that influence microbial growth in food. [BTL4]
16. Explain about the importance and principles of HACCP. [BTL2]
17. Explain the production of SCP using different raw materials. [BTL3]
18. How do different types of starter cultures contribute to the inhibition of spoilage organisms and pathogenic bacteria in various food products? [BTL3]
