



25022393

QP CODE: 25022393

Reg No :

Name :

M.Sc DEGREE (CSS) SPECIAL REAPPEARANCE EXAMINATION, APRIL 2025

Third Semester

M.Sc MICROBIOLOGY

CORE - MG030301 - FOOD AND INDUSTRIAL MICROBIOLOGY

2019 ADMISSION ONWARDS

85076E6C

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Explain bacterial soft rot.
2. Explain resazurin dye reduction test.
3. Explain staphylococcal intoxication.
4. What is standard plate count ?
5. Wahat is FSSAI?
6. What are extremozymes?
7. What is lyophilization?
8. What is the function of impeller?
9. Which are the factors influencing the choice of carbon sources ?
10. Write about two industrially important fungi used in the production of alcohol.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Write a detailed notes on types of spoilage in milk.
12. Write a note on various cereal based fermented foods.
13. What is the difference between prebiotics and probiotics?





14. Explain the bacterial food borne diseases.
15. Explain the different methods used for selective enrichment of industrially important microorganisms.
16. Compare and contrast the advantages and disadvantages of solid state fermentation submerged fermentation.
17. Explain kinetics of growth in of batch and continous processes.
18. Explain in detail about the production of vinegar.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain the principles of food preservation with any one method in detail.
20. With suitable examples, outline the difference between homolactic and heterolactioc fermentations.
21. Give a detailed note on detection and assay of fermentation products.
22. Write in detail about microbial transformation of steroidal compounds.

(2×5=10 weightage)

