



QP CODE: 25050444



Reg No :

Name :

MSc DEGREE (CSS) EXAMINATION DECEMBER 2025

First Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Core Courses - FQ010103 - FOOD MICROBIOLOGY

2019 Admission Onwards

49F6A736

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. List the contributions of Louis Pasteur in the field of microbiology.
2. Compare Lytic Cycle & Lysogenic cycle.
3. Explain the role of UV radiation as physical antimicrobial agents.
4. Comment on phenolic compounds as disinfectants.
5. Write on any media with its composition for the cultivation of bacteria.
6. Give a note on thermotolerant with suitable examples.
7. Differentiate between physical spoilage & biological spoilage in fruits & vegetables with suitable examples.
8. Give an account on indicator organisms.
9. What is "HUS"?
10. Identify a protozoan infection transmitted through cats. List out its characteristics.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Discuss the organization of Eukaryotic cell.
12. Define aseptic techniques.
13. List different species of microorganisms producing antibiotics with their spectrum of activity.
14. Write on various techniques to find out the shape of bacteria, its cell wall nature and motility.
15. What are the mechanisms by which bacteria protect themselves from extreme osmotic stress?





16. Write on two-class and three class attribute plans for microbiological sampling.
17. What are the applications of enzymes in food industry that act on carbohydrates.
18. Describe cholera and its causative agents.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Create a review on different modes of bacterial recombination.
20. Describe various stages of bacterial growth curve.
21. Give an account of meat spoilage.
22. Give an account of single cell proteins, its production, advantages and disadvantages.

(2×5=10 weightage)

