



25047367

QP CODE: 25047367

Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025

Third Semester

M Sc CLINICAL NUTRITION AND DIETETICS

ELECTIVE - HS830302 - FOOD MICROBIOLOGY

2019 ADMISSION ONWARDS

A2D5FA96

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. What is culture medium and explain types of culture medium based on composition?
2. Explain streak culture and stroke culture.
3. Explain DRT.
4. What are the factors influencing the kind and rate of fish spoilage?
5. Explain spoilage of canned foods by mesophilic bacteria.
6. Give an account on toxic metals and chemicals.
7. Explain bacterial cell structure.
8. Define hydrostatic pressure processing?
9. Write on AMP modifications?
10. How biopreservation and irradiation acts as a preservative factor in controlling microbial organism?

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Explain direct measurement of microbes.
12. What is swab test? Explain its advantages and limitations.
13. Explain spoilage of meat and poultry.





14. Explain preservation of fruits and fruit products.
15. Explain contamination and spoilage of sugar and sugar products.
16. Write a note on HACCP and its seven principles.
17. Mention the methods of biopreservation.
18. Define Microbial Fuel Cell and explain the types of biological resources for bioenergy.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain observation of microorganisms.
20. Write an essay on contamination, spoilage and preservation methods of egg.
21. Explain contamination, spoilage and preservation of cereals and cereal products.
22. Define bacteriocin and mention its antimicrobial activity?

(2×5=10 weightage)

