



QP CODE: 25047439



Reg No : .....

Name : .....

**M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025**

**Third Semester**

M Sc FOOD AND INDUSTRIAL MICROBIOLOGY

**Core Course - MG020302 - MICROBIAL SPOILAGE AND PRESERVATION OF  
FOODS**

2019 ADMISSION ONWARDS

3CC543C2

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight 1 each.*

1. Transportation of food is a process which require care. Why?
2. What causes ropiness in maple sap?
3. What is Flavor Reversion?
4. Thermal Death Point.
5. Prior to freezing, certain pretreatment methods are employed. Comment.
6. Define radurization.
7. What is Hydrocooling?
8. What causes whiskers in meat?
9. Differentiate cold pack and hot pack method of canning.
10. Nicholas Appert.

(8×1=8 weightage)

**Part B (Short Essay/Problems)**

*Answer any **six** questions.*

*Weight 2 each.*

11. Explain the public health aspect and economic aspect of water bacteriology.
12. Discuss the spoilage of spices and condiments.
13. Explain the principles of food preservation.
14. Comment on the significance of Relative Humidity in chilling storage.





15. Comment on bacterial ropiness.
16. What are the factors influencing the kind and rate of fish spoilage?
17. Write note on the spoilage of canned foods by non-spore forming bacteria.
18. Explain the spoilage of Ham.

(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight 5 each.*

19. Write an essay on the spoilage of bread and bread products.
20. What are food additives? Comment on any 5 food additives and their mode of action.
21. How can you preserve poultry products? Discuss.
22. Classify canned foods based on acid content. Explain the spoilage of canned foods.

(2×5=10 weightage)

