**QP CODE: 25047420**

25047420

**Reg No :** .....

**Name :** .....

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

## Third Semester

M Sc MICROBIOLOGY

## Core Course - MG030301 - FOOD AND INDUSTRIAL MICROBIOLOGY

2019 ADMISSION ONWARDS

F4A38FC6

Time: 3 Hours Weightage: 30

### Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Describe intermediate moisture foods.
2. What is Leavening?
3. Explain the term synbiotic.
4. Define composting.
5. What is ETEC?
6. Write a note on microbial amylases.
7. What is auxanography?
8. Comment on advantages and disadvantages of fermentation.
9. Define antifoam agents.
10. Write about Fusarium solani.

(8×1=8 weightage)

### Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Describe in detail the spoilage of fish and fish products.
12. Briefly explain the about high temperature processing of milk and milk products.
13. Explain the production of SCP.
14. What is MPN of coliforms?
15. Outline the difference between reactive bioprocessing and extractive bioprocessing.

16. What do you mean by process control and optimization?

17. Short note on principles of biological assay

18. Write a note on the parameters for the production of streptomycin.

(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight **5** each.*

19. Explain the different methods employed in detection the quality of milk.

20. Explain the principles of HACCP bases food safety management system.

21. Explain the measurements and kinetics of microbial growth in batch and continous processes.

22. Write an essay on the production of organic acids.

(2×5=10 weightage)