



QP CODE: 26019521



26019521

Reg No : .....

Name : .....

**M.Sc DEGREE (CSS) EXAMINATION, MARCH 2026**

**Fourth Semester**

M Sc BIOTECHNOLOGY

**ELECTIVE - BT840402 - MICROBIAL FOOD TECHNOLOGY**

2019 Admission Onwards

B8AF0D6B

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight 1 each.*

1. Write a short note on the role of microorganisms in the production of beer and wine.
2. Comment on SCP.
3. Write a note on 'retorting' preservation.
4. Write your comments on the safety, legal or regulatory aspects and labelling of irradiated food.
5. What are the 3 main causes of foodborne diseases?
6. Mention the major sources of mycotoxins.
7. Comment on coliforms as indicators of food safety.
8. What is CCP?
9. Write a note on the necessity of labelling of GM foods.
10. Comment on Frost resistant food.

(8×1=8 weightage)

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

*Answer any **six** questions.*

*Weight 2 each.*

11. Summarise the causative, symptoms and mode of transmission of cholera.
12. Explain the effect of extrinsic factors and good handling practices in fish spoilage.
13. Explain the various types of spoilage found in cheese.
14. Describe the causative organism, clinical symptoms, control measures of typhoid fever.





15. What causes bovine spongiform encephalopathy? Explain the mode of infection.
16. What are the risks associated with RTF.
17. Compare the merits and demerits of GM foods.
18. Briefly describe a) Growth hormone in pigs b) Transgenic salmon.

(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight 5 each.*

19. Discuss the various types of Nutraceuticals. Comment on their health benefits.
20. Summarise the different mechanisms involved in the microbial spoilage of meat.
21. Describe about various Foodborne diseases? Discuss the strategies that can be adapted to prevent food contaminations?
22. Explain USFDA and their role in ensuring food safety.

(2×5=10 weightage)

