



Register Number:

Date: XX/10/2019

**ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27**  
**M.Sc. FOOD SCIENCE AND TECHNOLOGY - I SEMESTER**  
**SEMESTER EXAMINATION: OCTOBER 2019**  
**FST 1219 – FOOD MICROBIOLOGY**

**Time- 2 1/2 hrs**

**Max Marks-70**

**This paper contains 2 printed page and 4 parts**

**I. Answer any five of the following**

**5x3=15**

1. Write a note on the spoilage of foods by Yeast.
2. List the indicators of water quality.
3. What is Giardiasis?
4. What are Microbial metabolites? List the types.
5. Give the use of radiations in food preservation.
6. What is MAP?
7. Identify the sources and problems associated with Reo viruses.

**II. Answer any five of the following**

**5x5=25**

8. Discuss Ergotism.
9. Describe Amoebiasis.
10. Discuss biochemical changes caused by microorganisms in foods.
11. List the sources of contamination of cereals and pulses and writes notes on their spoilage.
12. Describe the process of sample collection and preservation of samples for analysis.
13. Describe the role of PCR in food industry.
14. What causes Trichinosis? Describe.

**III. Answer any two of the following**

**2x10=20**

15. Write detailed notes on Botulism.
16. Describe the intrinsic and extrinsic factors involved in the spoilage of foods.
17. Explain the process of spoilage and deterioration of meat products.

**IV. Answer the following**

**1x10=10**

18. A secondary metabolite isolated from peanut meal served as an important source of an organism leading to toxicity during consumption. What is the organism? What is the disorder caused and describe the symptoms and the diagnosis?