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**DHANALAKSHMI SRINIVASAN COLLEGE  
OF ARTS & SCIENCE FOR WOMEN  
(AUTONOMOUS)**  
(For Candidates admitted from 2019-2020 onwards)



**UG DEGREE EXAMINATIONS APRIL - 2021**

**B.Sc., – BIOCHEMISTRY**

**MICROBIOLOGY-II**

**Time: 3 Hrs**

**Max.Marks: 75**

**PART - A**

**CHOOSE THE CORRECT ANSWER**

**(10X1=10)**

- Which of the following organisms is used in alcoholic fermentation?  
a) Pseudomonas                      b) Aspergillu                      c) Saccharomyces.                      d) Penicillium
- What are the intrinsic factors for microbial growth?  
a) pH    b) Moisture  
c) Oxidation-Reduction Potential                      d) All of the above
- The toxin of *Staphylococcus aureus* that may result into scalded skin syndrome is  
a) Enterotoxin                      b) Leucocidin                      c) Epidermolytic toxin                      d) Haemolysin
- Which of the following microorganism produces colicins in the intestine?  
a) E.coli    b) subtilis  
c) Clostridium botulinum                      d) Streptococcus salivarius
- A bacterial food intoxication refers to  
a) Illness caused by presence of pathogens  
b) Food borne illness caused by the presence of a bacterial toxin formed in food  
c) Both (a) and (b)  
d) None of the above
- Frozen storage is generally operated at temperature of  
a) -0°C                      b) -18°C                      c) -50°C                      d) -60°C
- Rennet is \_\_\_\_  
a) The hard cheese                      b) The complex set of enzymes  
c) The soft cheese                      d) The semi-hard cheese
- The \_\_\_\_ test is used to detect if milk has been pasteurized properly.  
a) Lipase                      b) Coliform                      c) Standard Plate Count                      d) Phosphatase
- Which of the following has a complex symmetry?

- a) T4 phage                      b) Adenovirus                      c) Influenza virus                      d) All of the above

10. A virus is made up of\_\_\_\_\_.

- a) Protein coat and nucleic acid                      b) Protein coat and mitochondria  
c) Nucleic acid and cell membrane                      d) Nucleic acid, cell wall and cell membrane

### PART - B

**ANSWER ALL THE QUESTIONS**

**(5X7=35)**

11. a) Explain about the food preservation in detail.

**(OR)**

b) Write about Microbes involvement in food microbiology in detail.

12. a) Explain about the S.pneumoniae.

**(OR)**

b) Write about the Normal flora of human body.

13. a) Write about the Food poisoning.

**(OR)**

b) Describe about the Food sanitation.

14. a) Write about cheese production in detail.

**(OR)**

b) Write about Yoghurt production in detail.

15. a) Explain about the differences between bacteria and viruses.

**(OR)**

b) Describe about the General characteristics of viruses

### PART - C

**ANSWER ANY THREE QUESTIONS**

**(3X10=30)**

16. Describe about the Factors affecting the growth of Microorganisms in food?

17. Explain about the Collection and transport of clinical specimens for microbiological examination?

18. Describe the about the Food-borne diseases?

19. Explain about the general principles of food spoilage?

20. Describe the structural organization (symmetry) of viruses