



THE AMERICAN COLLEGE, MADURAI

(An Autonomous Institution Affiliated to Madurai Kamaraj University)

Re-accredited (2nd Cycle) by NAAC with Grade "A", CGPA – 3.46 on a 4-point scale

Backlog Arrear Examination, March 2021

Course Code: MIM 4402

Course Title: Food and Dairy Microbiology

Max Marks: 75

Time: 3 Hrs

ANSWER ANY FIVE QUESTIONS

05 X 15 = 75

1. Enlist the physico-chemical properties of food.
2. Describe the factors affecting the growth of microorganisms on food.
3. Explain the microbial spoilage, contamination and preservation of cereals.
4. Discuss the various physical methods adapted to preserve food.
5. Illustrate the industrial production of Wine.
6. Describe the production of Cheese with flow chart.
7. Highlight the significance of HACCP in industries.