



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: MIC 1422

Max Marks: 75

Course Title: Food & Industrial Microbiology

Time: 3 Hrs

Section: A

Answer any FIVE of the following questions

(5x15 = 75)

1. Discuss the intrinsic and extrinsic factors influencing the microbial growth in food.
2. Classify foods and write the composition of food with a suitable example.
3. Explain the principles of using different food preservatives in food industries.
4. Elaborate the construction of a typical fermenter with diagram.
5. Differentiate between Batch and Continuous fermentation with diagram.
6. Discuss the various recovery methods involved in downstream process.
7. Discuss the fermentative production of Wine with diagram.