

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2019**(CUCBCSS-UG)****Microbiology****MBY 5B 09—FOOD AND DAIRY MICROBIOLOGY****Time : Three Hours****Maximum : 80 Marks****Part A***Answer all questions.**Each question carries ½ mark.*

1. Gram negative, non sporulating facultative anaerobic rod shaped bacteria which indicating water contamination are termed as _____.
2. Name pathogenic fungal yeasts present in milk.
3. MBRT is used for _____.
4. The fungi used to manufacture cheese is _____.
5. Name an example of prebiotic.
6. Expand SCP.
7. What is the wave length of UV radiation which used in food industry ?
8. Anthracnose is caused by _____.
9. DMC is used for _____.
10. Aflatoxin is produced by _____.
11. Keeping out of micro-organism is known as _____.
12. What is the radiation dosage used in radurization process ?

(10 × 1 = 10 marks)**Part B***Answer all questions.**Each question carries 2 marks.*

13. What are the advantages of SCP ?
14. What is DMC ?
15. Define cold sterilization.
16. What are probiotics ?
17. What do you mean by food additives ?
18. Differentiate TDT and TDP.

Turn over

19. What is enteric fever ?
20. What you mean by putrefaction ?
21. Define Leavening.
22. What do you mean by sparkling wine ?

(10 × 2 = 20 marks)

Part C

*Answer any **six** questions.
Each question carries 5 marks.*

23. Substantiate “Food as a source of micro-organism”.
24. What are the factors influencing the growth of micro-organisms in milk ?
25. Discuss the food borne gastroenteritis caused by *Staphylococcus* and *Clostridium*.
26. Elaborate in detail on SPC. Add a short note on its merits.
27. Discuss the fermentative production of cheese.
28. Inspect the applications of chemical preservatives with their mode of action and examples.
29. Discuss the microbial spoilage of meat and poultry products.
30. Discuss the preservation of food by high temperature method.

(6 × 5 = 30 marks)

Part D

*Answer any **two** questions.
Each question carries 12 marks.*

31. Elaborate in detail various methods employed for the microbial analysis of milk.
32. Prioritize the preservation methods employed using irradiation and low temperature.
33. Investigate the step involved in the industrial production of bread with a special emphasis on various types of leavening process ?

(5 × 8 = 40 marks)