

D 90242-C

(Pages : 3)

Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS—UG)

Microbiology

MBG 5B 07—FOOD AND DAIRY MICROBIOLOGY

(2018 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions.

Each question carries 1 mark.

1. The most effective irradiation method used for food preservation is _____.
2. Appertization is also known as _____.
3. What causes button formation in condensed milk?
4. Write any *one* sign of fish spoilage.
5. Give example for a fungal SCP.
6. Botulism is caused by _____.
7. Name the enzyme used in cheese production.
8. What causes flowers of wine?
9. Name a disease transmitted via milk.
10. Foodborne hepatitis is caused by _____ virus.
11. Give example for a probiotic bacterium.
12. Leavening of bread dough occurs due to _____.

(12 × 1 = 12 marks)

Turn over

Section B (Short Answer Questions)

Answer at least eight questions.

Each question carries 3 marks.

All questions can be attended.

Overall Ceiling 24.

Briefly explain :

13. GMP.
14. Ergotism.
15. GRAS.
16. MBRT.
17. SCP.
18. Prebiotic.
19. Sauerkraut.
20. Yoghurt production.
21. Pasteurization.
22. Faecal *Streptococci*.

(8 × 3 = 24 marks)

Section C (Short Essay Questions)

Answer at least five questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 30.

23. Explain the cause, transmission, symptoms and treatment of amoebiasis.
24. Write on HACCP principles and applications.
25. Write a note on different chemical food preservatives.
26. Comment on mycotoxins.
27. Briefly explain the spoilage of milk and milk products.
28. Explain the steps involved in cheese production.

29. What are the various factors influencing the microbial growth in food.
30. Explain briefly the various methods of microbiological analysis of milk.

(5 × 6 = 30 marks)

Section D (Essay Questions)

*Answer at least **one** question.*

Each question carries 14 marks.

31. Write an essay on any *four* bacterial food born infections.
32. What is the principle behind food preservation ? Explain in detail the various physical methods of food preservation.
33. How is food spoiled ? Comment on the types of spoilage seen in vegetable and fruits, meat and meat products, fish and eggs and poultry.

(1 × 14 = 14 marks)