

D 110228

(Pages : 2)

Name.....

Reg. No.....

FIFTH SEMESTER (CBCSS-UG) DEGREE EXAMINATION, NOVEMBER 2024

Microbiology

MBG 5B 07—FOOD AND DAIRY MICROBIOLOGY

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

*Wherever needed answers must be supported by structural illustrations and diagrams***Section A***Short answer type questions.**Answer **all** questions.**Each question carries 2 marks.*

Write briefly on :

1. Probiotics.
2. Water activity.
3. SCP.
4. Bacterial ropiness in milk.
5. Salmonellosis.
6. EHEC.
7. Pasteurisation.
8. HACCP.
9. Baker's yeast.
10. COB test for milk.
11. Thermoduric bacteria.
12. Putrefaction.
13. Osmophilic yeasts.
14. Aflatoxin.
15. Red bread.

(Maximum 25 marks)

Turn over

Section B

Paragraph type questions
Answer all questions.
Each question carries 5 marks

Write notes on :

1. Discuss the factors affecting the growth and survival of microorganisms in food.
2. Explain how yoghurt is made and write the role of microorganisms in yoghurt production.
3. Give an account on SCP.
4. Discuss the microbiology of idli production.
5. Briefly describe the spoilage of fish.
6. Give an account on Staphylococcal food intoxication.
7. Discuss the use of low temperature for food preservation.
8. Explain the pathogenesis and symptoms of amoebiasis.

(Maximum 35 marks)

Section C

Essay type questions.
Answer any two question.
Question carries 10 marks.

Write essay on :

1. Explain the production of bread. Write the role of microorganisms in bread production.
2. Give a detailed account on microbial spoilage of milk.
3. Explain the pathogenesis and clinical features of botulism. Add a note on foods associated and control measures.
4. Explain various food preservation techniques using high temperature.

(Maximum 2 × 10 = 20 marks)