

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2015

(UG-CCSS)

Core Course—Microbiology

MB 5B 12—FOOD AND AGRICULTURAL MICROBIOLOGY

Time : Three Hours

Maximum : 30 Weightage

Section A

*Answer all the twelve questions.
Each question carries $\frac{1}{4}$ weightage.*

1. *Phytophthora* is a _____ pathogen.
2. _____ is an example of chemical food preservative.
3. *Rhizobium* fixes nitrogen _____
4. Hepatitis type _____ is transmitted through contaminated food or water.
5. Expand HACCP.
6. Aflatoxin is an example for _____
7. Symbiosis is a _____ interaction between organisms.
8. _____ is an actinomycete which fix nitrogen.
9. Salts and sugar can tie up water in food and reduce the _____
10. Yoghurt is a _____ milk product.
11. Spoilage of fatty food is mediated by the microbial enzyme _____
12. Expand VAM.

(12 x $\frac{1}{4}$ = 3 weightage)

Section B

*Answer all the nine questions in one or two sentences each.
Each question carries 1 weightage.*

- | | |
|------------------------------|----------------------------|
| 13. Radappertization. | 14. Azola-Anabaena system. |
| 15. Single cell protein. | 16. Sauerkraut. |
| 17. Freezing. | 18. Pascalization. |
| 19. Protoplasmic resistance. | 20. Brucellosis. |
| 21. Amoebic dysentery. | |

(9 x 1 = 9 weightage)

Turn over

Section C

*Answer briefly on any five questions.
Each question carries 2 weightage.*

- 22. Mycorrhizae.
- 23. Fungal diseases in plants.
- 24. Production of wine.
- 25. Spoilage of milk.
- 26. Sources of contamination of food.
- 27. Non-symbiotic nitrogen fixation.
- 28. Preservation of food by chemicals.

(5 x 2 = 10 weightage)

Section D

*Answer any two questions.
Each question carries 4 weightage.*

- 29. Discuss the principles of preservation of food in detail.
- 30. Give an account on biofertilizers.
- 31. Discuss the microbiology of fermented food products. Add a note on the spoilage of these items.

(2 x 4 = 8 weightage)