

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, OCTOBER 2012**

(CCSS)

Microbiology

MB5B12—FOOD AND AGRICULTURAL MICROBIOLOGY

Time : Three Hours

Maximum : 30 Weightage

## Section A

*Answer all the **twelve** questions.*

1. Aflatoxin is produced by \_\_\_\_\_
2. Important germs in fermenting bacteria used to make Yogurt is \_\_\_\_\_
3. Gram positive anaerobic rods which cause food-borne infection.
4. Example for zoonotic milk-borne disease is \_\_\_\_\_
5. Conditions of flash pasteurization is \_\_\_\_\_
6. 12 D treatment is based on the thermal death temperature is of \_\_\_\_\_ bacteria.
7. The relation between two organisms where one organism benefits but the other is unaffected is \_\_\_\_\_
8. Example for symbiotic nitrogen fixer is \_\_\_\_\_
9. Compound responsible for distinctive earthy odour of soil is \_\_\_\_\_
10. Name the symbiotic associated microorganism with *Azolla Anabena*.
11. Low molecular weight molecules that are able to transport iron into bacterial cell is called \_\_\_\_\_
12. Example for a foodborne illness is \_\_\_\_\_

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

## Section B

*Answer all **nine** questions in one **or** two sentences.*

Comment on :

13. Synergism.
14. Phyllosphere.
15. Amylase.
16. Blanching.
17. HACCP.

**Turn over**

18. Cidar.
19. Aflatoxin.
20. *Azospirillum*.
21. TMV.

(9 x 1 = 9 weightage)

### Section C

*Answer briefly any five questions write.*

Write short notes on :

22. *Rhizobium*.
23. Control measures of plant diseases.
24. Endo mycorrhizae.
25. Baker's yeast.
26. Cold Sterilization.
27. Spoilage of milk.
28. Dysentery.

(5 x 2 = 10 weightage)

### Section D

*Answer any two questions.*

29. Describe in detail the principles and methods of food preservation.
30. Elaborate on the different fermented milk products and the micro organisms involved.
31. Explain in detail different biofertilizers used in agriculture and their advantages.

(2 x 4 = 8 weightage) '052,

10/2  
11/10  
12/05  
13/05  
14/05