

**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 ¼ = 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. Cedar.
19. Aflatoxin.
20. *Azospirillum*.
- 21, MN.

(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)

മുഖ്യ  
രവീന്ദ്ര  
കൃഷ്ണ  
കുമാർ