_080 **(Pages : 2)** **Name**

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2014

(UG—CCSS)

Core Course—Microbiology

MB 5B 12—FOOD AND AGRICULTURAL MICROBIOLOGY

Time : Three Hours Maximum Weightage : 30

Section A

Answer **all** *the twelve questions.*
Each question carries ¼ weightage.

1. Musty or earthy odour of a freshly plouged field is due to the presence of the micro-organism _____
2. Mutualistic association involving the exchange of nutrients between two species is called _____
3. Narrow region around the plant root, influenced by root secretions and associated soil micro-organisms is known as _____
4. Specialized cells produced by cyanobacteria that are sites of nitrogen fixation is called _____
5. _____ is an example for a common denitrifying bacteria.
6. Food borne pathogen which causes bacillary dysentry is
7. Crown gall disease is caused by
8. A species of micro-organism which produces a crystal protein used as a bioinsecticide is _____
9. Example for a foodbore viral infection is
10. Micro-organism responsible for the characteristic flavour and appearance of blue-veined cheese is _____
11. Full form of HACCP.
12. Ergotism is caused by _____

(12 x ¼ = 3 weightage)

Section B

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

Comment on :

13. Yoghurt.
14. Methylene blue reductase test.
15. *Clostridium botulinum.*
16. Predation.

Turn over

17. UHT pasteurization.
18. Leghaemoglobin.
19. Starter culture.
20. Blue cheese.
21. Salting.

(**9** x 1 = 9 **weightage**)

Section C

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

Write short notes on :

22. Pasteurization.
23. Plant disease resistance.
24. Phytophthora diseases.
25. Chemical food preservatives.
26. Food intoxication.
27. Microbial analysis of milk.
28. Fermented vegetables.

(5 x 2 = 10 **weightage**)

Section D

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

29. Microbial inoculants and their application in agriculture.
30. Elaborate on the application of microbial enzymes in food industry.
31. Explain the different plant microbe interactions.

(2 x 4 = 8 **weightage**)