D 91069		(Pages : 2)	Name
			Reg. No
	FIFTH SEMESTER B.Sc. D	EGREE EXAMINATI	ON, NOVEMBER 2015
		(UG-CCSS)	
	Cor	e Course—Microbiology	
	MB 5B 12—FOOD A	ND AGRICULTURAL MI	CROBIOLOGY
Time	:Three Hours		Maximum: 30 Weightage
		Section A	
		ver all the twelve questions. question carries ½ weightage	2.
1.	Phytophthora is a ——patho	gen.	
2.	is an example of chemic	al food preservative.	
3.	8. Rhizobium fixes nitrogen ———		
4.	1. Hepatitis type ————————————————————————————————————		
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	l by the microbial enzyme	<del></del>
12.	Expand <b>VAM</b> .		(42 1/ 2 14 )
		Santian D	$(12 \times \frac{1}{4} = 3 \text{ weightage})$
	4 4 7 1	Section B	. ,
		ne questions in one or two s question carries 1 weightag	
13.	Radappertization.	14. Azola-Anabaena	system.
15	. Single cell protein.	16. Sauerkraut.	
17. Freezing.		18. Pascalization.	
19. Protoplasmic resistance.		20. Brucellosis.	
21	. Amoebic dysentry.		/0 / 1
			$(9 \times 1 = 9 \text{ weightage})$

Turn over

2 **D 91069** 

## **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.

 $(5 \times 2 = 10 \text{ weightage})$ 

## **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.

 $(2 \times 4 = 8 \text{ weightage})$