

D 28443

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Name.....

Reg. No.....

THIRD SEMESTER M.Sc. DEGREE EXAMINATION, FEBRUARY 2007

Microbiology

M.B. 3.3 T—FOOD AND AGRICULTURAL MICROBIOLOGY

(2005 admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

*Answer **all** questions.
Each question carries 2 marks.*

Write very briefly on :

1. **Psychrotrophs.**
2. Flash method of pasteurization.
3. Homo fermentative bacteria.
4. **Bifidobacterium.**
5. **HACCP.**
6. **Aflatoxins.**
7. Salmonella gastroenteritis.
8. Rhizosphere effect.
9. Phyllosphere.
10. Nif genes.
11. **Rhizobium.**
12. **Phytoalexins.**
13. Use of tissue sap as a culture medium.
14. Epizootic ulcerative syndrome.
15. Fungal pesticides.
16. **Baculo** viruses.
17. Brine storage of foods.
18. **Nisin.**
19. Microbes in coffee fermentation.
20. Termite nutrition.

(20 x 2 = 40 marks)

Turn over

Section B

*Answer any five questions.
Each question carries 8 marks.*

Write notes on :

21. Food preservatives.
22. Fermented dairy products.
23. Food intoxications.
24. Biogas production from agro wastes.
25. Factors predisposing animals to microbial diseases.
26. Bacterial insecticides.
27. Ti plasmid and its importance.

(5 x 8 = 40 marks)