

THIRD SEMESTER M.Sc. DEGREE EXAMINATION, FEBRUARY 2009

Microbiology

MB 33T—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. Spoilage of vegetables.
2. Pascalization.
3. Chill storage.
4. Antibacterial action of nitrite.
5. Natural food preservatives.
6. Botulinum toxin.
7. *Listeria monocytogenes*.
8. Lactic acid bacteria.
9. VA Mycorrhiza.
10. Coconut wilt.
11. Tiplasmid.
12. Delta endotoxin.
13. Yoghurt.
14. Endophytic microbes.
15. Rhizosphere.
16. Epizootic ulcerative syndrome.
Entomophthora.
18. Pickle fermentations.
19. Phyllosphere.
20. Biogas.

(20 x 2 = 40 marks)

Turn over

Section B

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

Write notes on :

21. **Food infections.**
22. **Biofertilizers.**
23. **Plant - pathogen interactions.**
24. **Microbial pesticides.**
25. **Physical methods of food preservation.**
26. **Fermented dairy products.**
27. **HACCP system.**

(5 x 8 = 40 marks)