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Name.....

Reg. No.....

THIRD **SEMESTER** M.Sc. DEGREE EXAMINATION NOVEMBER 2010

Microbiology

M.B. 3.3 T - FOOD AND AGRICULTURAL MICROBIOLOGY

(2005 Admissions)

[Regular/Improvement]

Time : Three Hours

Maximum: 80 Marks

Section A

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

Write very briefly on:

- 1. Acidophiles.
- 2. D-value.
- 3. Radappertisation.
- 4. Ergotism.
- 5. Pulsed field gel electrophoresis.
- 6. Mashing.

Food borne intoxication.

Immunomagnetic reagents.

- 9. Nisin.
- 10. Tripartite associations.
- 11. VAM.
- 12. Endophytes.
- 13. Biopesticide.
- 14. Cometabolism.
- 15. Nod factor.
- 16. Sauerkraut.
- 17. Propionic culture.
- 18. Bifidobacterium.
- 19. USFDA.
- 20. Critical control point.

(20 x 2 = 40 marks)

Turn over

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Section B

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

Write notes on:

- 1. Intrinsic factors that affect food spoilage.
- 2. Physical means of food preservation.
- 3. Microbes involved in dairy fermentation.
- 4. Plant Rhizophere microflora interactions.
- 5. HACCP.
- 6. Plant diseases caused by micro-organisms.
- 7. Biofertilizers.

 $(5 \times 8 = 40 \text{ marks})$