

D 91050

(Pages : 2)

Name

Reg. No.

**FIFTH SEMESTER B.A./B.Sc./B.Com. DEGREE EXAMINATION
NOVEMBER 2015**

(UG—CCSS)

Open Course

BT 5D 01—FOOD MICROBIOLOGY AND BIOTECHNOLOGY

Time : Three Hours

Maximum : 30 Weightage

I. Objective Type Questions. Answer *all* questions :

Choose the correct answer :

1 Sodium benzoate in a :

- | | |
|-------------------------|--------------------|
| (a) Growth regulator. | (b) Preservative. |
| (c) Flavoring compound. | (d) Anticoagulant. |

2 Citric acid is :

- | | |
|----------------------|----------------------------|
| (a) An amino acid. | (b) A Vitamin. |
| (c) An organic acid. | (d) An alcoholic beverage. |

3 Inhibitor produced by streptococcus lactis :

- | | |
|---------------------|----------------|
| (a) Nisin. | (b) Lactencin. |
| (c) Propionic acid. | (d) Alcohol. |

4 Which one is known as pink mold ?

- | | |
|--------------------|------------------|
| (a) Trichothecium. | (b) Geotrichum. |
| (c) Candide. | (d) Trichoderma. |

5 Which organism responsible, for ropiness of milk ?

- | | |
|-----------------------------|---------------------|
| (a) Enterobacter aerogenes. | (b) Flavobacterium. |
| (c) Alcaligenes. | (d) Bacillus. |

6 Which item is semiperishable food ?

- | | |
|------------|---------------|
| (a) Flour. | (b) Potatoes. |
| (c) Egg. | (d) Milk. |

State whether the following statements are True or False :

7 Nicolas Appert has been known as father of canning.

8 Ropiness of bread is caused by E. coli.

Turn over

- 9 Sodium chloride is a commonly used food preservative.
- 10 Sodium nitrate act as a color fixative.
- 11 The greening of sausage is caused by **micrococcus**.
- 12 "Pin-spot molding" is a type of spoilage occur in fish.

(12 x $\frac{1}{4}$ = 3 weightage)

II. Short Answer Type Questions. Answer all *nine* questions :

- 13 Appertization.
- 14 Safety of irradiated food.
- 15 bacteriocin.
- 16 Differentiate infection and intoxication.
- 17 Define water activity.
- 18 What is thermophilic bacteria ?
- 19 Explain the industrial importance of Xylanase.
- 20 What is leavening ?
- 21 What is UTH ?

(9 x 1 = 9 weightage)

III. Short Essay or Paragraph Questions. Answer any *five* questions :

- 22 High temperature and low temperature food preservation methods.
- 23 Explain the process of bread making.
- 24 Explain the industrial production of any microbial enzyme.
- 25 Discuss uses of Yeasts in food fermentation industry.
- 26 Explain the factors affecting growth of micro-organisms in food.
- 27 Explain the production of L-glutamate by *Corynebacterium glutamicum*.
- 28 Give a brief account on the fungal toxins responsible for food toxins.

(5 x 2 = 10 weightage)

IV. Essay Questions. Answer any *two* questions :

- 29 Write an essay on food as a substrate for micro-organisms.
- 30 Write a brief account on various micro-organisms important in food industry.
- 31 Describe the principles of food preservation.

(2 x 4 = 8 weightage)