

D 11230

(Pages 3)

Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2016

(CUCBCSS-UG)

Microbiology

MBY 5B 09—FOOD AND DAIRY MICROBIOLOGY

Time : Three Hours

Maximum : 80 Marks

Part A

Answer **all** the following.
Each question carries $\frac{1}{2}$ mark.

1. _____ are heat-loving, with an optimum growth temperature of 50° C or more, a maximum of up to 70° C or more, and a minimum of about 20° C.
2. *Saccharomyces cerevisiae* is commonly called _____
3. The most important species of Salmonella causing salmonellosis is _____
4. Rennet contains the enzyme _____
5. _____ are edible unicellular microorganisms.
6. _____ are produced by toxigenic strains of *Aspergillus flavus* and *A. parasiticus* on peanuts, soyabeans, corn (maize), and other cereals either in the field or during storage.
7. Prevention or delay of microbial decomposition by keeping out microorganism is called _____
8. _____ is a term suggested to denote destruction of microbes without the generation of high temperatures.
9. In alcohol test for raw milk, normally three different concentrations of ethanol solution are used for the test, depending upon the further use of milk. These are 68 % v/v, 65 % v/v and _____ %.
10. _____ is a rapid test for the increased acidity of milk.
11. The species of Staphylococcus commonly involved in food poisoning is _____
12. The fungus commonly called as black bread mould is _____

(12 x $\frac{1}{2}$ = 6 marks)

Turn over

Part B

*Answer **all** the following.
Each question carries 2 marks.*

Write briefly on :

13. **Psychrotrophs.**
14. **Brucella melitensis.**
15. Class 1 preservatives.
16. **Lactics.**
17. Yogurt cultures.
18. Clostridium **botulinum.**
19. **Claviceps.**
20. **Salmonellosis.**
21. **Probiotics.**
22. Salting.

(10 x 2 = 20 marks)

Part C

*Short Essay Type Questions.
Answer any six of the following.
Each question carries 5 marks.*

23. Methylene blue reduction test.
24. Manufacture of cheese.
25. Spoilage of sea foods.
26. Effect of temperature on microbial growth.
27. Determination of viable count.
28. Fermented vegetables.
29. **Mycotoxins.**
30. Infectious hepatitis.

(6 x 5 = 30 marks)

Part D

*Essay Type Questions.
Answer any two questions.
Each carries 12 marks.*

31. Discuss the microbial spoilage of milk and dairy products.
32. Discuss Microbiological examination of milk.
33. Write a detailed note on **HACCP**.

(2 x 12 = 24 marks)